

Head Chef Sam Clover & team showcase the very finest seasonal Suffolk ingredients throughout our menu. We're proud that these efforts were recognised by Michelin in 2024 and retained our Michelin Bib Gourmand.

## À la carte

### Snacks

Warm scotch egg with sauerkraut £7      Wild mushroom croquette, parmesan £6      Gordal olives £6  
Homemade sourdough bread, miso butter £6      Stout & caraway rye bread, pork fat, pickles £6

### Starters

Wild mushroom & egg yolk raviolo, cep vinaigrette, wilted spinach, mushroom sauce £12 (DFA)  
Kingfish ceviche, apple moustarda, kohlrabi, hazelnut, shiso, yellow split pea shoyu, minus 8 vinegar £12 (DF,GF)  
Cucumber & melon salad, smoked goats curd, linseed crackers, radicchio £11 (DF,GF)  
Norfolk quail breast glazed in spruce honey, leg & pancetta boudin, green beans, mousseron & pumpkin seed salad £12 (GF)

### Mains

Pan roasted sea trout, broccoli, Romanesco, smoked trout brandade, preserved lemon, lacto koji butter sauce £32 (GFA,DFA)  
"The Pie" Beef short rib pie, Southwold bitter, silver skin onions, lion's mane mushroom, mash, gravy £28  
Battered fillet of haddock, triple cooked chips, mushy garden peas, curry sauce, tartar sauce, lemon £19 (GFA,DF)  
Tarte fine of chicory, courgette & tomato, heirloom tomato salad, spinach, parmigiano Reggiano £22  
Roasted breast of Loomswood farm duck breast, wing, Suffolk charcuterie xo, blackberry hoisin, purple carrot, hen of the woods, radicchio £36 (GF,DF)  
Rib eye "fillet" of Hereford beef, roasted bone marrow, parsley & shallot salad, brown chicken sauce, triple cooked chips £40 (DF,GF)

### Sides (all £5)

Mashed potatoes      Triple cooked chips      Roasted king oyster mushrooms, shoyu  
Roasted broccoli with preserved lemon and almonds      Buttered sauerkraut

Please inform us of any dietary requirements and allergies | Please ask the server if you require vegan and vegetarian options.