

Vegetarian Menu

À La Carte

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.

Snacks

Gordal olives £6 (VE)

Homemade sourdough bread, miso butter £6 (V, VEA)

Wild mushroom croquette, parmesan £6 (VE)

Starters

Wild mushroom & egg yolk raviolo, cep vinaigrette, wilted spinach, mushroom sauce, truffle £12 (V)

Cucumber & melon salad, smoked goats curd, linseed crackers, radicchio £11 (VEA)

Heritage tomato salad, pickled shallots, fermented fennel, £11 (VE)

Mains

Tarte fine of chicory, courgette & tomato, heirloom tomato salad, spinach, parmigiano Reggiano £22

Roasted carrots, blackberry hoisin, maitake mushroom, sauerkraut, mash, mushroom sauce £18 (VEA)

Roasted king oyster mushrooms, broccoli, Romanesco, fermented broccoli stalks, lacto koji butter sauce, preserved lemon puree £18 (VEA)

Sides (all £5)

Mashed potatoes

Triple cooked chips

Roasted king oyster mushrooms, shoyu

Sauerkraut

Roasted broccoli with preserved lemon and almonds

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