

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.

Dessert

85% pump street chocolate mousse, roasted koji ice cream, macadamia nut praline, cocoa nib, roasted white chocolate £11

To pair: Recioto della Valpolicella (100ml) £10

Caramelised plums, honey & anise ice cream, madeleines soaked in yuzu sake syrup £12

To pair: Chateau Doisy Daene Sauternes (75ml) £9.50

Toasted oat panna cotta, blackcurrant leaf, gala apple, lemon thyme, blackcurrant preserve £11

To pair: Rathfinnys Wine Estate, Rose Brut (125ml) £10.50

Petit fours

Dark chocolate macaron, white chocolate lemon, pate de fruits, blood orange marshmallow, yuzu pastille £11

To pair: Moscato di Trani (75ml) £9.50

Cheese £13 (GFA)

Baron bigod, Tomme de Savoie, Fourme d' ambert

Homemade fruit chutney, quince, apple & walnut salad, sourdough lavosh

To pair:

Dow's Vintage Port (100ml) 9 Sandeman's 20-year Tawny (100ml) 14

Casa Ferriera Dona Antonio 10 Yr White Port (75ml) 9.50

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