

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)
Chicken liver parfait, golden beetroot, douglas fir, preserved elderberry, rye bread £12 (GFA)

Mains

Pan roasted fillet of halibut, fermented fennel, bulgar wheat, habanero kosho, squash and sea buckthorn £32 (DF)
"The Pie" Beef short rib pie, Southwold bitter, silver skin onions, lion's mane mushroom, mash, gravy £28
Beer battered plaice, triple cooked chips, tartar sauce, ragu of garden peas, gem lettuce, smoked anchovy and fine herbs £20 (DF, GFA)
Tarte fine of chicory, courgette & tomato, heirloom tomato salad, spinach, parmigiano Reggiano £22
Breast of Norfolk black chicken, porcini stuffed wing, potato fondant, girolles, celeriac, baron bigod, turnip tops, vin jaune £36 (GF)
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 smoked garlic, almonds Buttered sauerkraut

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