

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 (GFA)

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

Yuzu custard tart, nashi pear, vanilla meringue, lemon verbena £14

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

Fig pudding, spiced port, black fig, honey and star anise ice cream £12

To pair: Sandemans 20-year-old Tawny (100ml) £14

Petit fours

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

To pair: Mount Horrocks Cordon Cut Riesling £11.50

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.