

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, prosociano £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, fine herbs £10 (VE)

Mains

Tarte fine of chicory, courgette & tomato, heirloom tomato salad, spinach, prosociano £22
Celeriac, fondant potato, baron bigod, girolles, turnip tops £18 (GF)
Roasted king oyster mushrooms, fermented fennel, bulgar wheat, habanero kosho, squash, sea buckthorn £18 (VE)

Sides (all £5)

Mashed potatoes Triple cooked chips Roasted king oyster mushrooms, shoyu
Sauerkraut Roasted broccoli with smoked garlic and almonds

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