

		Plant Based	£		
Snacks	£			Sweet	£
MJP sourdough, Fen Farm butter	3	Roast cauliflower, pomegranate, shiso and cocoa	5/11	Baked yoghurt, granny smith, chase gin	6
Pork quaver, taramasalata	4	Braised onion, broth, crisps, spinach	5/11	White chocolate, strawberries & meringue	6
Gordell olives	4			Apricot & almond Battenberg, amaretto	6
Cheese gougère	4	Meat			
Small Plates		Rump of lamb, haggis, courgette, basil	5/11	Coffee Tea	
Leek soup, yeasted foam	5	Beef cheek, mushroom and English snail fricassee, celeriac	5/11	Bury St Edmunds roasted coffee	
Cured salmon, buttermilk, tomato & caviar	5			Selection of Novus loose leaf teas	
Crispy brawn, pineapple & chorizo jam, pickled pineapple purée	5	Extras		Served with nougat	4
		Hispi cabbage, onion	4	This menu has been created to allow you to enjoy as much or as little as you wish. Fish, plant and meat plates can all be small/large. Create your own tasting menu, enjoy a selection of plates in the middle of the table; the decision is completely up to you!	
		Garden salad	4		
		Crispy potato	4		
Fish Plates		Cheese			
Cod, MJP curry sauce, dahl purée, apple	6/12	Truffled Baron Bigod toastie, onion & mustard seed jam	12	If you have any dietary requirements or allergies please inform a member of the team.	
Grilled plaice, brown shrimp, cucumber, fennel, seaweed	6/12				
BBQ mackerel, cuttlefish & mackerel Bolognese, ink quaver	6/12				