

THE YURT BISTRO – SAMPLE MENU

Showcasing Suffolk's Finest Seasonal Produce

NIBBLES FROM THE FLAMES – From £5

Charred Flatbread | Suffolk rapeseed oil, dukkah, smoked sea salt

Grilled Suffolk Chicken Suya Skewers | smoked peanut dust

Josper-Roasted Marrow Bone | African pepper sauce, grilled sourdough

Ember-Baked Sweetcorn | harissa butter, puffed grains, coriander

Marinated Gordal Olives | preserved lemon, rosemary, paprika oil

Spiced Roasted Almonds | Urfa chilli, olive oil

STARTERS – From £7

Josper-Grilled Suffolk Mackerel | chermoula, burnt lemon

Beetroot & Smoked Labneh | za'atar, pickled raisins

Fire-Roasted Tomatoes | fermented chilli oil, teff flatbread

Smoked Burrata & Beetroot | pickled walnuts, molasses

Charred Hispi Cabbage | smoked almond tarator

Josper-Grilled Octopus | fennel, preserved lemon

Berbere Chicken Wings | honey & Urfa glaze

FISH SPECIALS – From £23

Whole Sea Bream | North African chermoula, aubergine purée

Monkfish Tail Skewers | suya spice, tamarind glaze

Berbere Mackerel | fire-roasted tomato salsa

EARTHFIRE MAINS – From £23

Aged Suffolk Ribeye on the Bone | marrow jus, hispi, ember potato

Josper Lamb Cutlets | ras el hanout, aubergine, date relish

Whole Grilled Sea Bass | berbere spice, wild fennel

VEGAN MAINS – From £19

Smoked Cauliflower Steak | harissa, ash carrots, dukkah

Aubergine & Chickpea Tagine | millet couscous, ember flatbread

SIDES – From £7

Ember-Baked Flatbreads

Josper Heritage Carrots with Ash Honey

Burnt Onion, Herb & Pickled Shallot Salad

DESSERTS FROM THE EMBERS – From £7

Ember-Roasted Pineapple | tamarind caramel, coconut ice cream

Smoked Chocolate Crèmeux | peanut crumb, orange ash salt

Charcoal Ice Cream | sesame tuile, hibiscus berries