

		Plant Based	£	Sweet Plates	£
Snacks		KFO, onions, beer, chive		Baked cheesecake, rhubarb and gin	8
MJP sourdough loaf, Fen Farm butter	5	Tandoori roast cauliflower, cumin dhal, pomegranate	7/14	Apricot & almond Battenberg, amaretto	8
Mature cheddar gougère's	4	Meat Plates		Strawberry 'not' Mess	8
Smoked aubergine cone	4	Lamb neck, black olive, yoghurt, anchovy	9/18	Coffee Tea	
Small Plates		80-day aged sirloin, ox tail, potato, rarebit, onion	10/20	Bury St Edmunds roasted coffee	5.5
Local asparagus, egg yolk, potato	7	Extras		Selection of Novus loose leaf teas	
Cured salmon, brown shrimp, seaweed	8	Seaweed buttered potatoes	4	Both served with a Xocolat petit four	
Smoked pork belly, snails, focaccia	10	Glazed star anise carrots	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!	
Fish Plates		Cheese		If you have any dietary requirements or allergies please inform a member of the team.	
Halibut, squash, pumpkin seed	9/18	Stilton, granny smith tarte Tatin	10		
Stone bass, turnip, pistachio, mustard	9/18	Selection of 4 cheeses, MJP chutney & and crackers	14		