

An Evening with the 'Bee Whisperer'

Tuesday 12th November at 7pm

6 course tasting menu £60.00 per person

Wild Farm seed bread, whipped honey butter

Chilli fermented honey glazed Blythburgh ham, hash brown, honey cured yolk

Salt baked celeriac, Spirit of Broadside pickled prunes, Baron Bigod brie, linseed cracker, honey dew

Honey & thyme roasted Gressingham duck breast, Wangford greens, duck confit croquette,
roast turnip, duck jus

Lacto fermented honey poached pear, walnut crumb, bitter leaves

Honey & Miso tart, honey ice cream, honeycomb

Our menus are locally sourced, responsibly produced and sustainably delivered

(pb) = Plant Based / Vegan (v) = Vegetarian (gf) = Gluten Free (gfa) = Gluten Free Available
For allergy information, please speak to a member of our team.
Adults need around 2000 Kcal a day.