



EDMUNDS

◀ DINING IN BURY ST EDMUNDS ▶

FINE DINING AND TRAINING EXCELLENCE
IN BURY ST EDMUNDS

DINNER WITH CHEF LEE COOPER

7TH OCTOBER 2025

£35 PER PERSON

A MENU CELEBRATING FLAVOUR, CREATIVITY, AND THE HIDDEN
BEAUTY OF INGREDIENTS OFTEN OVERLOOKED.

AMUSE-BOUCHE

ROOT-TO-STEM BROTH

A crystal-clear consommé crafted from onion skins, carrot tops, leek trimmings, and herb stems. A delicate and refined broth that reveals the depth of flavour tucked away in the parts we usually discard.

STARTER

DAY-OLD BREAD TERRINE

Yesterday's sourdough reborn as a savoury pudding, layered with fresh whey ricotta and sweet tomato trim. Paired with a bright salad of pickled beet greens and peelings, kissed with leftover vinegar brine. A dish that transforms "yesterday's bread" into today's pleasure.

FISH COURSE

BYCATCH & BONES

Hand-chopped mackerel tartare from fillet trimmings, served with a crisp made from its own skin. Accompanied by a rich sauce of roasted fish bones blended with whey. A course that celebrates the whole catch while shining a light on sustainable, often-overlooked species.

MAIN COURSE

PIG'S HEAD & FORGOTTEN GREENS

Tender braised pig's head croquette — golden, crisp, and melting within. Served alongside "forgotten" farm greens: cabbage outer leaves, broccoli stalks, and surplus brassicas, finished in a sauce of onion skins and beer lees. A rustic yet refined dish that turns the humble into the remarkable.

DESSERT

WONKY APPLE & COFFEE GROUNDS

Caramelised orchard apples that never made the supermarket shelves, paired with a silky custard infused with spent coffee grounds. Finished with a golden crumble made from brewery grains. Proof that indulgence is best when nothing goes to waste.

PETIT FOURS

CHOCOLATE HUSKS & CITRUS PEEL

Velvety truffles made with cocoa husks and bright candied peel from juicing — a final bite that transforms the smallest scraps into a moment of pure delight.

