

Winter Set Menu

2 courses £19 | 3 courses £23

While you wait

Maldon rock oyster, shallot vinagerette (49 kcal) 4.5

Chargrilled artichokes (vg) (156) 4

Sourdough, balsamic & rapeseed oil (513 kcal) 4

Starters

Pork shoulder, hack hock & pear terrine, beer mustard & sourdough (472 Kcal)

Smoked mackerel pâté, radicchio, sourdough, pickles (448 Kcal)

Heritage Beetroot, winter leaves, pear, clementine & toasted chestnut salad (vg) (373 Kcal)

Mains

Roast squash, spiced ricotta ravioli, sage, toasted hazelnuts, capers (v) (443 Kcal)

Chicken chasseur, chestnut mushrooms, tomatoes & bay, mashed potato (462 Kcal)

Cornish mussels, smoked bacon, Young's ale, rosemary salted fries (747 Kcal)

Puddings

Bramley apple & Yorkshire rhubarb crumble (v) (318 Kcal)

Rice pudding, port & cardamon stewed plums (vg) (604 Kcal)

Affogato, vanilla ice cream, espresso (vg) (135 Kcal)

Sides

Mac & cheese (vg) (127 Kcal) 5.5

Triple cooked chips (vg) (425 Kcal) 4

House salad, mustard dressing (vg) (243 Kcal) 4

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.

An adult's recommended daily allowance is (2000 Kcal).

Vegetarian (v) Vegan (vg)



Heritage Squash

Cambridgeshire

Family run Bedlam Farm produce is certified by Organic Farmers & Growers, (they're the sustainable team who give the green thumbs up to the good stuff).

Samphire

North Norfolk

This bright, salty herb is hand-harvested from the tidal marshes and rich costal flats by king of the foragers, Martin Denny.



Rhubarb

Yorkshire

Grown in the Yorkshire Triangle (move over Bermuda), this seasonal delight is nurtured in darkened potting sheds and harvested by candlelight in true old-school fashion to keep those colours bright and the flavour balanced.



Mussels

Cornwall

Rope-grown mussels from Cornish waters - they don't just taste good, they do good. Did you know these mighty molluscs store more CO₂ in the seabed than they produce.