

Winter Set Menu

2 courses £19 | 3 courses £23

While You Wait

Espresso Martini | £11.5 | Hot Honey Picante £12 | Passionfruit Martini £11.5
Young's Ale Sourdough (v) £4.5 (770Kcal) | Noccellara Olives (vg) £4.5 (159Kcal)

Starters

Lamb Shoulder, Pearl Barley & Swede Scotch Broth (367Kcal)
Smoked Mackerel Pate, Radicchio, Sourdough & Pickles (448Kcal)
Heritage Beetroot, winter leaves, pear, clementine & toasted chestnut salad (vg) (373Kcal)

Mains

Roast Delica Pumpkin & Spiced Ricotta Ravioli, Sage, Toasted Hazelnuts & Capers (v) (443Kcal)
Chicken leg Chasseur, Chestnut Mushroom, Tomatoes & Bay, Mashed Potato (462Kcal)
Day Boat Scampi, Samphire Tartare Sauce, Skinny Fries (671Kcal)

Puddings

Sticky toffee pudding, clotted cream (v) (728Kcal)
Dark Chocolate Mousse, Blackberries & Almond (vg) (315Kcal)
Affogato, Vanilla Ice Cream, Espresso (vg) (135Kcal)

Sides

Three Cheese mac & cheese (v) (556Kcal) £7
Cabbage, leeks & peas (v) (247Kcal) £6
Bitter leaf & pear salad (vg) (242Kcal) £5

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.