

# Winter Set Menu

2 courses £19 | 3 courses £23

## While you wait

Ox cheek croquette, marmite mayo (532 Kcal) 7  
Salt & pepper baby squid, siracha mayo (324 Kcal) 7.5

## Starters

Lamb Shoulder, Pearl Barley & Swede Scotch Broth (367 Kcal)  
Smoked mackerel pâté, radicchio, sourdough, pickles (448 Kcal)  
Heritage Beetroot, winter leaves, pear, clementine & toasted chestnut salad (373 Kcal)

## Mains

Radicchio, Chestnut, fregola & Pickled Kohlrabi Salad (524 Kcal)  
Day Boat Scampi, Samphire Tartare Sauce, Skinny Fries (671 Kcal)  
West Country Minute Steak, Samphire Butter, Skinny Fries (705 Kcal)

## Puddings

Bramley apple & Yorkshire rhubarb crumble (318 Kcal)  
Rice pudding, port & cardamon stewed plums (604 Kcal)  
Sticky toffee pudding, clotted cream (728 Kcal)

## Sides

Chips (284 Kcal) 4.0  
Onion rings (200 Kcal) 3.5  
Cheesy chips (609 Kcal) 4.7  
Side salad, house dressing (298 Kcal) 4.5

*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 CO<sub>2</sub> in the seabed than they produce.