

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 CO₂ in the seabed than they produce.