

Winter Set Menu

2 courses £19 | 3 courses £23

While you wait

Espresso martini 11.50

Sour cherry cuba libre 11

Bottle of Nyetimber classic cuvee, West Sussex 66.50

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 (vg) (373 Kcal)

Mains

Chicken leg chasseur, chestnut mushroom, tomatoes, mashed potatoes (462 kcal)

Grilled flatbread, beetroot hummus, chickpeas, pomegranate & feta (vg) (589 kcal)

West Country minute steak, samphire butter, skinny fries (705 kcal)

Puddings

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

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

Sticky toffee pudding, clotted cream (v) (728 kcal)

Sides

Buttered root mash (v) (343 kcal) 6

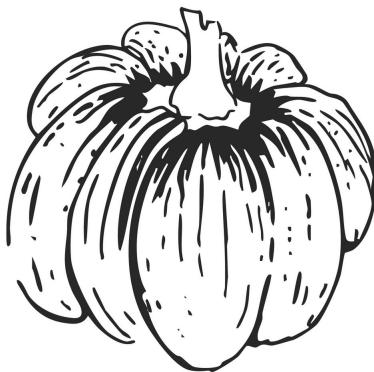
Skin on fries (vg) (571 kcal) 5.5

Creamed leaks & bacon (279 kcal) 5.5

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.