

Winter Set Menu

2 courses £19 | 3 courses £23

While You Wait

Rosé Sbagliato £9 | Amalfi Spritz 0.0% £6 | Espresso Martini £10

Starters

Pork shoulder, ham hock & pear terrine, beer mustard & sourdough

Lamb shoulder, pearl barley & swede Scotch broth

Samphire, onion & cauliflower bhaji, curried yoghurt

Mains

Grilled flatbread, beetroot hummus, chickpeas, pomegranate & feta

West Country minute steak, samphire butter, skinny fries

Day boat scampi, samphire tartare sauce, skinny fries

Puddings

Bramley apple & Yorkshire rhubarb crumble

Sticky toffee pudding, clotted cream

Affogato, vanilla ice cream, espresso

Sides

Homemade onion rings £5

Garlic Buttered Ciabatta £5

Halloumi fries £7

House salad, lettuce with chorizo crumb, Caesar dressing, charred courgette & roasted pepper £6

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 coastal 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.