

Winter Set Menu

2 courses £19 | 3 courses £23

While you wait

Spiced cauliflower pakoras, sriracha mayo & curry sauce (620 Kcal) 7.5

Garlic & rosemary focaccia (v) (469 Kcal) 5

Starters

Pork shoulder, hock & pear terrine, beer mustard & sourdough (472 Kcal)

Smoked mackerel pâté, radicchio, sourdough, pickles (448 Kcal)

Heritage Beetroot, winter leaves, pear, clementine & toasted chestnut salad (vg) (373 Kcal)

Mains

Day boat scampi, samphire, tartare sauce, skinny fries (671 Kcal)

Cumberland sausage and mash, beer braised onions & Bramley apple sauce (824 Kcal)

Radicchio, chestnut, fregola & pickled kohlrabi salad (vg) (524 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

Tomato, feta & radicchio salad, walnuts & vegan feta (vg) (255 Kcal) 5.5

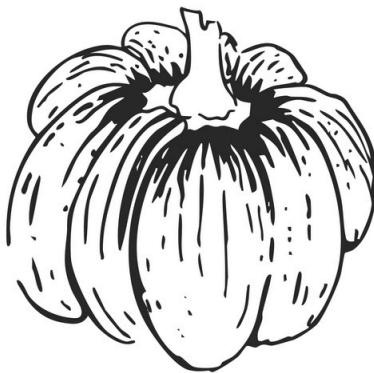
Brown butter new potatoes (195 Kcal) 5.5

Mac & cheese (837 Kcal) 6.5

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)

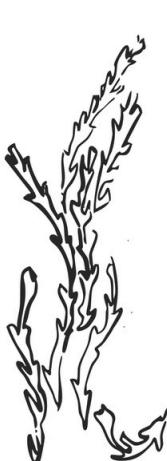


Heritage Squash *Cambridgeshire*

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.