

# Winter Set Menu

2 courses £19 | 3 courses £23

## While you wait

Severn & Wye smoked salmon crostini pickled fennel, dill cream cheese, sourdough (328 kcal) 11  
Crab beignets, lemon remoulade (561 kcal) 8.5

## Starters

Pork shoulder, hack hock & pear terrine, beer mustard & sourdough (472 kcal)  
Smoked mackerel pâté, radicchio, sourdough, pickles (448 kcal)  
Samphire, onion & cauliflower bhaji, curried yoghurt (vg) (373 kcal)

## Mains

West country minute steak, samphire butter, skinny fries (705 kcal)  
Cumberland sausage and mash, beer braised onions & Bramley apple sauce (824 kcal)  
Roast delicata pumpkin & spiced ricotta ravioli, sage, toasted hazelnuts & capers (v) (443 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

Dauphinoise potatoes (v) (492 kcal) 5  
Braised cavolo nero (v) (219 kcal) 4.5  
Roasted heritage carrots, thyme & rosemary (vg) (182 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 CO<sub>2</sub> in the seabed than they produce.