

# Winter Set Menu

2 courses £19 | 3 courses £23

## While you wait

Pork crackling, Bramley apple sauce (gf) (363 kcal) 5

Roasted bone marrow, grilled sourdough (335 kcal) 5.5

## Starters

Pork shoulder, ham 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

Triple cooked chips, sea salt (gf) (vg) (365 kcal) 4

Garlic & parmesan fries (gf) (v) (776 kcal) 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)*

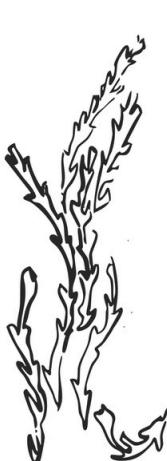


## Heritage Squash *Cambridgeshire*

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.