

Winter Set Menu

2 courses £19 | 3 courses £23

Available Monday - Friday 12pm - 4pm

Starters

Smoked Salmon Pate, Sourdough & Pickles (448 Kcal)

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

Mains

Roast Delica Pumpkin & Spiced Ricotta Ravioli, Sage, Toasted Hazelnuts &
Capers (v) (443 Kcal)

Cumberland Sausage & Mash, Beer Braised Onions & Bramley Apple Sauce
(824 Kcal)

Puddings

Chocolate brownie, brown sugar Chantilly and roasted hazelnuts (000 Kcal)
Affogato, Vanilla Ice Cream, Espresso (vg) (135 Kcal)

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)

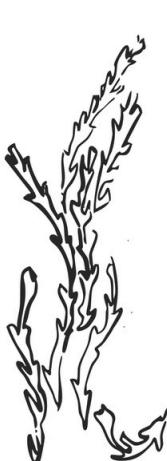


Heritage Squash *Cambridgeshire*

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.