

Winter Set Menu

2 courses £19 | 3 courses £23

Jan & Feb | Mon - Fri

Starters

Smoked Mackerel Pate, Radicchio, Sourdough & Pickles (448 Kcal)

Lamb Shoulder, Pearl Barley & Swede Scotch Broth (367 Kcal)

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

Mains

West Country Minute Steak, Samphire Butter, Skinny Fries (705 Kcal)

Day Boat Scampi, Samphire Tartare Sauce, Skinny Fries (671 Kcal)

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

Puddings

Sticky toffee pudding, clotted cream (V) (728 Kcal)

Bramley apple & Yorkshire Rhubarb Crumble (V) (318 Kcal)

Affogato, Vanilla Ice Cream, Espresso (VG) (134 Kcal)

Sides

Braised ox cheek mac & cheese (835 Kcal) 8.5

Cider battered onion rings, chives yoghurt (V) (611 Kcal) 5.5

Buttered mids & savoy cabbage (V) (471 Kcal) 5.5

Chunky chips or skinny fries (VG) (463 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 CO₂ in the seabed than they produce.