

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.