

Winter Set Menu

2 courses £19 | 3 courses £23

Starters

Pork Shoulder, Ham Hock & Pear Terrine, Beer Mustard & Sourdough // 472Kcal

Smoked Mackerel Pate, Radicchio, Sourdough & Pickles // 448Kcal

Samphire, Onion & Cauliflower Bhaji, Curried Yoghurt (VG) // 188Kcal

Mains

Braised Lamb Shoulder Curry, Rice, Samphire & Tomato Chutney // 841Kcal

Cornish Mussels, Smoked Bacon & Young's Ale, Rosemary Salted Fries // 747Kcal

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

Puddings

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

Sticky toffee pudding, clotted cream (V) // 604Kcal

Dark Chocolate Mousse, Blackberries & Almond (VG) // 315Kcal

Sides

Crushed Jersey mids (v) 5 // 270Kcal

Heritage carrots, shallot butter (v) 5 // 467Kcal

Tenderstem broccoli, toasted almonds (v) 6 // 127Kcal

Creamed spinach, Pitchfork cheddar (v) 6 // 477Kcal

Skinny fries 5 // 691Kcal

Chunky chips 5 // 706Kcal

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.