

Winter Set Menu

2 courses £19 | 3 courses £23

Starters

Pork Shoulder, Ham Hock & Pear Terrine, Beer Mustard & Sourdough
Samphire, Onion & Cauliflower Bhaji, Curried Yoghurt (vg)
Smoked Mackerel Pate, Radicchio, Sourdough & Pickles

Mains

Cumberland Sausage & Mash, Beer Braised Onions & Bramley Apple Sauce
Day Boat Scampi, Samphire Tartare Sauce, Skinny Fries
Grilled flatbread, beetroot hummus, chickpeas, pomegranate & feta (vg)

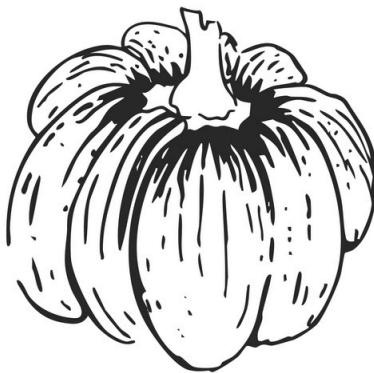
Puddings

Bramley apple & Yorkshire Rhubarb Crumble
Sticky toffee pudding, clotted cream
Affogato, Vanilla Ice Cream, Espresso (vg)

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)

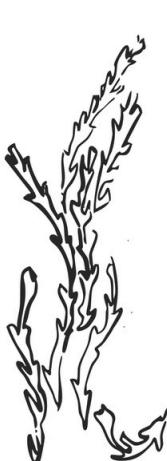


Heritage Squash *Cambridgeshire*

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.