

# 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)

Radicchio, Chestnut, fregola & Pickled Kohlrabi Salad (VG) (524 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

Balsamic glazed brussel sprouts with bacon (225 Kcal) 6

Dauphinoise potato (V) (277 Kcal) 6

Tenderstem broccoli, hollandaise sauce (V) (168 Kcal) 7

Triple cooked chips/fries (VG) (440 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 CO<sub>2</sub> in the seabed than they produce.