Winter Set Menu

2 courses £19 | 3 courses £23

Starters

Pork Shoulder, Ham Hock & Pear Terrine, Beer Mustard and Sourdough (472 Kcal)

Smoked mackerel pâté, radicchio, sourdough, pickles (448 Kcal)

Samphire, onion & cauliflower bhaji, curried yoghurt (vg) (288 Kcal)

Mains

Grilled flatbread, beetroot hummus, chickpeas, pomegranate, and feta (vg) (589 Kcal)

Cornish mussels, smoked bacon, and Young's ale, rosemary salted fries (747 Kcal)

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

Puddings

Bramley apple & Yorkshire rhubarb crumble (318 Kcal)

Sticky toffee pudding, clotted cream (728 Kcal)

Affogato, Vanilla Ice Cream, Espresso (vg) (135 Kcal)

Sides

Grilled broccoli, toasted hazelnuts (vg) (408 Kcal) 7.5

Halloumi fries, hot honey drizzle (v) (486 Kcal) 7.5

Jersey Royal, anchovy, shallot salad (277 Kcal) 8

Ox cheek mac & cheese (687 Kcal) 8

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_2 in the seabed than they produce.