

# Winter Set Menu

2 courses £19 | 3 courses £23

## Starters

Pork Shoulder, Ham Hock & Pear Terrine, Beer Mustard and Sourdough (472 Kcal)  
Heritage Beetroot, winter leaves, pear, clementine & toasted chestnut salad (vg) (373 Kcal)  
Smoked mackerel pâté, radicchio, sourdough, pickles (448 Kcal)

## Mains

Chicken leg Chasseur, chestnut mushroom, tomatoes and bay, mashed potato (462 Kcal)  
Roast Delica pumpkin and spiced ricotta ravioli, sage, Toasted Hazelnuts & Capers (v) (443 Kcal)  
Radicchio, Chestnut, fregola & Pickled Kohlrabi Salad (vg) (524 Kcal)

## Puddings

Bramley apple & Yorkshire rhubarb crumble (318 Kcal)  
Sticky toffee pudding, clotted cream (728 Kcal)  
Affogato, Vanilla Ice Cream, Espresso (vg) (135 kcal)

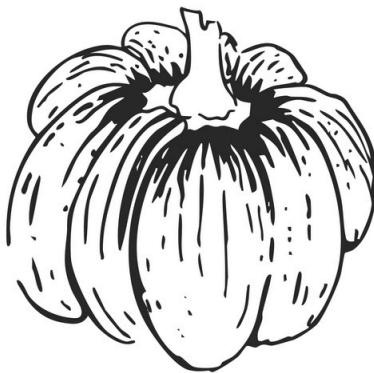
## Sides

Triple-cooked chips (ve) £6 (789kcal)  
Grilled padron peppers, sea salt, chilli mayo £7 (223kcal)  
Beer mustard, honey glazed sausages £8 (192kcal)

*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)*

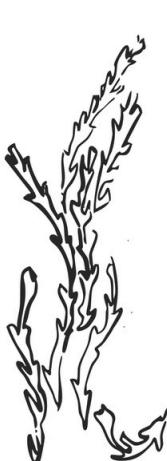


## Heritage Squash *Cambridgeshire*

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.