

February Menu

2 courses £18 | 3 courses £22

While You Wait

Young's sourdough, chicken crackling butter £5 | Taggiasca olives £5 | Salted anchovies focaccia £5 | Stilton beignets £5

Starters

Minestrone soup, cannellini beans, January King cabbage & celeriac (vg)
Heritage beetroot, winter leaves, pear, clementine & toasted chestnut salad (vg)
Pork apple & leek Scotch egg, English mustard

Mains

West country minute steak, fries, sea purslane butter
Chestnut mushroom gnocchi, Brussel top pesto (vg)
Braised featherblade of beef, celeriac & horseradish mash, chestnut & parsley pesto

Puddings

Yorkshire rhubarb & Bramley apple crumble & custard (v)
Gooseberry & almond fool, shortbread biscuit (vg)
Sticky toffee pudding, clotted cream

Sides

Parmesan & Truffle Fries £7.5 | Truffled mac & cheese £8
Charred purple broccoli £5 | Roasted Jerusalem artichoke £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)

