



ALL DAY SET MENU

Two courses 20 // Three courses 25

Available Monday to Friday

Starters

Oxtail Soup

Emily's sourdough, whipped salted butter

Shetland Mussels

English herb and white wine cream, Emily's rye bread, whipped samphire butter

Foraged Mushrooms

(ve available)

Winter truffle cream, Emily's toasted sourdough, porcini salt

Northumberland Nettle

Scotch Egg

Spiced fruit marmalade

Mains

Pork Belly

Candied turnip, honey roast heritage carrots, cider jus, sour apple, pork popcorn

Ox Cheek

Duck fat fondant, turnip puree, rainbow chard, dripping jus, tripe crackling

Calves' Liver

Bubble squeak mash, sage veal jus, tripe crackling

Asian Pork Chop Thai Curry

Wild rice, homemade chargrilled flatbread

Ribeye 8oz

English watercress, porcini salt, thrice cooked chips, marrowbone butter 5 supplement

Desserts

Orange and Stem Ginger Pudding (v)

Creme anglaise

Spiced Plums and Ginger Crumble (v/ve)

Ice cream yoghurt

Homemade Ice Creams and Sorbets (v/ve)

Three scoops

Smashed Brownie (v/ve)

Poached spiced pear, winter berries, oat ice cream

SIDES

Torched tenderstem broccoli and smoked almonds 4

Truffle Parmesan fries 5

Truffle creamed mash 5

Winter greens 5

Truffle cauliflower cheese 6

Thrice cooked chips 4

