



## Lunchtime set menu

**2 courses £14.95**

**3 courses £17.95**

*Served 12:00 - 14:30*

*Monday - Friday*

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### Starters

Chef's homemade soup, warm bread & butter (V, GFA)

Tandoori chicken strips, mint yoghurt (GF)

Deep fried breaded whitebait, smoked paprika mayo (GF)

Crayfish Salad, buttered brown bread, lemon

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### Main Courses

4oz battered East Coast haddock, twice cooked chips,  
mushy peas tartare sauce, lemon

Chicken, Yorkshire ham & leek puff pastry  
topped pie, buttered green beans  
creamy mashed potato

"Bangers & Mash" local pork sausages, mash potatoes, garden peas &  
caramelised red onion gravy

Portobello mushroom and pine nut pappardelle pasta,  
plum tomato & shallot salad (V)

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### Desserts

Chocolate brownie, peanut butter & dark chocolate sauce,  
caramel honeycomb ice cream

Gingerbread crème brûlée (GFA)

Traditional Christmas pudding, brandy sauce

Trio of Yorvale ice cream, pompadour wafer (GFA)

*Allergen Information: Please discuss any food allergies with a member of staff. Our fryers are used for various products and therefore may contain allergen traces. As our kitchen is not an allergen free zone we cannot guarantee absolute trace exclusion from a dish.*

*DIETARY INFORMATION GF gluten friendly | GFA gluten free available | V vegetarian | VA vegetarian available | VE Vegan*