



Early Bird Dinner Menu

To Start

Roasted sweet potato & coconut soup, coriander & lime crème fraîche (GF, DFA)

Classic crayfish & king prawn cocktail, bloody Mary sauce, warm Rosemary focaccia (GFA)

Italian burrata cheese, heritage tomatoes, fresh basil, balsamic pearls (GF, V)

Scottish poached salmon & Yorkshire asparagus tart, watercress, dill oil (GF)

Mains

Seafood linguine

Squid, tiger prawns & mussels in plum tomato sauce, pesto drizzle (nut free), crusty baguette

Lamb kofta skewer

flat bread, minted yoghurt, chilli sauce, dressed salad

Roast breast of corn-fed chicken, cauliflower cheese puree
dauphinoise potatoes, garden peas, broad beans, pan juices (GF)

'The Inn' Seasonal salad Beetroot, salad leaves, pickled walnuts
fresh figs, 'Lillibut' blue cheese, toasted croutons, house dressing (V, GFA)

Desserts

Classic homemade summer fruit pavlova (V, GF)

Lemon curd cheesecake, pouring cream (V)

Jane's homemade warm Bakewell tart, vanilla custard

Chocolate fudge brownie sundae, Chantilly cream, maraschino cherry

Available to enjoy

Monday – Friday 17:00 – 18:30

2 courses £24.95

3 Courses £29.95

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 friendly available | V vegetarian | VA vegetarian available | VE vegan | VEA vegan available | DF dairy free | DFA dairy free available |