



Early Bird Dinner Menu

To Start

Garden pea & potato soup, smoked paprika crouton (GF,VE)

East coast seafood cocktail, thousand island dressing, warm Rosemary focaccia (GFA)

Sheffield forge & caramelised red onion tart, cherry tomato & rocket salad, balsamic dressing (V)

Yorkshire ham hock & parsley terrine, rustic baguette, pear chutney

Mains

King prawn rigatoni

grilled king prawns, nocerella olives, vine tomatoes, peppers, shallots, garlic & pesto (nut free)

Pan roasted Yorkshire pork loin chop

Sweet potato puree, tenderstem broccoli, sage & onion bon bon, white wine pan juices (GFA)

Satay chicken skewer

flat bread, siracha, yoghurt dressing, crispy romaine lettuce

Poached Scottish salmon Caesar salad

croutons, parmesan, Caesar dressing (no anchovies)

Desserts

Classic homemade summer fruit pavlova (V, GF)

Battenburg cheesecake, Yorvale strawberry ice cream (V)

White chocolate mousse, raspberry coulis, honeyed nuts (V)

Sticky toffee sundae, butter toffee ice cream, Chantilly cream, butterscotch sauce, 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 |