



Early Bird Dinner Menu

To Start

Chef's homemade soup of the day, crusty loaf, Yorkshire butter (V, VE, GFA)

Pressed smoked chicken & leek terrine, garlic & thyme crostini (GFA)

Creamy wild mushrooms on rustic toasted baguette, truffled poached hens egg (GF, V)

Scorched mackerel fillet, textures of beetroot, pickled shallot vinegarette (GF)

Mains

Slow cooked beef feather blade
classic bourguignon garnish, horseradish mash (GF)

Oven baked chicken breast wrapped in smoked streaky bacon
glazed shallot, roast parsnip, fondant potato, pan juices (GF)

Pan fried sea trout
crushed new potatoes, samphire & brown shrimp butter (GF)

Potato gnocchi
butternut squash puree, roasted butternut squash, crispy sage leaf (V, VE)

Desserts

Chocolate & orange fondant, vanilla ice cream (*please allow 10 min cooking time*)

Sticky toffee pudding, butterscotch sauce, English butter toffee ice cream

Apple & winter berry crumble, vanilla custard

Battenburg inspired cheesecake, local Yorvale strawberry ice cream

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 |