



Early Bird Dinner Menu

To Start

Chef's homemade garden pea & potato soup, warm bread, Yorkshire butter (V, DFA, GFA)

Twice baked Delice de Bourgogne soufflé, beetroot chutney (V)

Thai yellow curry mussels, warm bread (DF, GFA)

Duck & port terrine, piccalilli, baked crostini (GFA)

Mains

6oz steak frites

chargrilled Yorkshire minute steak, grilled plum vine tomato, green peppercorn sauce
house fries

Breaded East Coast cod fillets
twice cooked chips, Yorkshire caviar, homemade tartare sauce

Lamb cutlets
grain mustard mash, cavello nero, roasted shallot, minted jus

Roasted vegetable & tomato lasagne
green salad, twice cooked chips (V)

Desserts

Biscoff cheesecake, lotus biscuit (V)

Black forest ice cream sundae, maraschino cherry (V)

Eton mess, berry compote, whipped cream, meringue (V)

Sticky toffee pudding, butterscotch sauce, butter toffee ice cream (V)

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 |