

## Fixed Price Lunch Menu

## To Start

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

Twice baked Delice de Bourgogne souffle, 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 12:00 - 14:30

2 courses £19.95 3 Courses £24.95

#### 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 |





# Lighter lunch sized Fish & Chips £14.50

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

Including a choice of Yorkshire Tea or Americano coffee and a complimentary chip top up, just ask a member of the team!

Add sliced bread & butter for £1.50

'A proper Yorkshire Lunch'

## Available to enjoy

Monday - Friday 12:00 - 14:30

#### ALLERGEN INFORMATION