



## The Inn 'Restaurant Week'

### Starters

Chef's homemade soup, warm bread & butter (V, VE, GFA)

Classic butter crusted chicken liver parfait, crusty bread, stout onion jam

Roulade of gravadlax, chargrilled red pepper, sauce vierge, petit salad (DF, GF)

Crispy duck gyoza, soy, Hoi Sin sauce, ribbon cucumber

### Mains

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

Slow braised BBQ belly pork rib  
house fries, Asian salad, BBQ sauce

Chargrilled sweet chilli tiger prawn & Mediterranean vegetable skewer  
flatbread, dressed salad (GFA)

Garden pea, broad bean & charred leek risotto (V, GF)

### Desserts

Trio of local Yorvale ice cream (V, GFA) *(Vegan options available)*

Crème brûlée, mixed berry compote, shortbread (GFA)

Lemon curd cheesecake, pouring cream

Chocolate brownie, chocolate sauce, local Yorvale caramel & honeycomb ice cream (GFA, V)

### Available to enjoy

Monday 17<sup>th</sup> March – Friday 21<sup>st</sup> March  
12:00pm – 2.30pm & 5.00pm – 6.30pm

**3 Courses**  
**£20.00**

### 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 |