

# Fixed Price Dining Menu

### To Start

Chef's homemade soup of the day, warm bread (V, VE, GF)

Homemade smoked haddock & dill fishcake, lemon and chive aioli

Smooth truffle butter crusted chicken liver pate, baked crostini, piccalilli (GFA)

Roasted beetroot & goats cheese salad, dressed rocket, pickled shallots (V, GFA)

#### Mains

Scottish smoked salmon Caesar salad baby gem lettuce, croutons, Caesar salad dressing, grated Gran Padano (GF)

Garlic & herb breaded plaice fillet sauté new potatoes, petits pois, homemade tartare sauce, lemon

Pan roasted breast of corn-fed chicken celeriac & baked potato puree, edamame beans, sage & onion stuffing, pan juices (GFA)

Baked gnocchi leek & mushroom sauce, dressed green salad (V)

#### Desserts

Biscoff & mascarpone cheesecake, vanilla pod ice cream (V)

Homemade jam roly poly, raspberry sauce, vanilla custard (V)

Belgian chocolate mousse, Chantilly cream, maraschino cherry (V)

Rhubarb, apple & ginger crumble tart, vanilla custard (V)

## Available to enjoy

Monday – Friday 12:00 – 14:30 Monday – Thursday 17:00 – 20:30 2 Courses £23.00 3 Courses £28.00

#### ALLERGEN INFORMATION



## Light Lunchtime Fish & Chip Special

# Lighter Lunch Size Fish & Chips f15.95

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 (white or wholemeal)

'A proper Yorkshire lunch'

Available to enjoy
Monday - Friday 12:00 - 14:30

#### ALLERGEN INFORMATION