



# Fixed Price Dining Menu

## *To Start*

Chef's homemade gazpacho, crispy baguette crostini (GFA), basil oil & beetroot coulis (V)

Sweet chilli spiced tiger prawn skewer, Chinese inspired salad, soy dressing, fresh lime wedge (GFA)

Quarter kilo moules mariniere, crusty bread (GFA)

Grilled peppered smoked mackerel, chargrilled bruschetta, tomato salsa

## *Mains*

Chicken schnitzel

breaded butterflied chicken escalope, garlic French beans, creamy wild mushroom sauce

Chargrilled swordfish steak Caesar salad (*no anchovies*)  
cos lettuce, parmesan, crispy onions, homemade Caesar dressing

Creamy pesto rigatoni  
sun blushed tomatoes, fresh rocket, parmesan & garlic breadcrumb (V)

Chargrilled 6oz flattened "Steak au Poivre"  
house fries, grilled cherry vine tomatoes, homemade peppercorn sauce (GF)

## *Desserts*

Strawberry shortcake ice cream sundae, sticky whipped cream, chopped roasted nuts, maraschino cherry (GF, V) (*contains nuts*)

Lime & coconut posset, crushed meringue, pina colada ice cream (V, GFA)

Belgian chocolate brownie, chocolate sauce, Yorvale vanilla pod ice cream (V, GFA)

Classic crème brûlée, homemade shortbread, fresh raspberries (V, GFA)

## 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:** GF & GFA dishes - Please be aware, although dishes are made/available with non-gluten ingredients, all our dishes are prepared in kitchens that are not an allergen free zone where wheat, nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely "free from" traces of allergens. We use vegetable oil in our fryers, these are used for various products and therefore may contain gluten, crustacean, fish, dairy, wheat & nut allergen traces. Some dishes can be adapted for dietary/allergy requirements – Please ask a team member at time of ordering.

**DIETARY INFORMATION:** V vegetarian | VA vegetarian available | VE Vegan | DF Dairy free



# Light Lunchtime Fish & Chip Special

## Lighter Lunch Size Fish & Chips £15.95

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’*

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