



Fixed Price Dining Menu

To Start

Chef's homemade soup of the day (V) warm bread & Yorkshire butter (GFA, DFA)

Crispy duck gyoza (4), ribbon cucumber, hoi sin sauce

Simple Scottish smoked salmon, dill pickle, grated hen's egg, warm tomato bread (GFA)

Creamy garlic & white wine wild mushrooms on rustic toast, black truffle oil (V) (GFA)

Mains

Pan fried sea trout,
crispy black pudding, tenderstem broccoli, parsley butter sauce, dill oil (GFA)

Herb-roasted pork loin steak,
wholegrain mustard mashed potatoes, edamame beans, apple & bacon jus

Chicken piccata
breaded chicken escalope, garlic & lemon butter, lilliput capers, green salad

Rigatoni arrabiatta
plum tomato, basil & fresh chilli sauce, Gran Padano (V)

Desserts

Pina Colada ice cream sundae, Chantilly cream, passionfruit coulis,
chopped roasted nuts, maraschino cherry (GF, V) (*contains nuts*)

Biscoff cheesecake, lotus biscuit (V)

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

Very berry & Bramley apple crumble tart, vanilla custard (V)

Available sides

Buttered seasonal greens (V).....£4.50

Sauteed new potatoes (GF)..... £4.00

Garlic flat bread.....£4.00

House fries (V).....£4.95

2 Courses £25.00
3 Courses £30.00

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