



Fixed Price Dining Menu

To Start

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

Ham hock terrine, piccalilli, vegetable crisps, crostini (DF, GFA)

Classic baked portobello mushroom, garlic butter, Duke of Wellington blue cheese, sun blushed tomato & rocket salad (V)

Cajun spiced breaded calamari rings (3), sriracha spiced tomato dip, fresh lime (DF)

Mains

Herb roasted boneless Yorkshire chicken thighs
creamed mash potatoes, redcurrant & bacon jus (GF)

Fresh gnocchi
wild mushrooms, garden peas, white wine cream sauce, crispy onions, parmesan (V)

Grilled east coast sea bass
crushed new potatoes, nut free pesto dressing (GF, DF)

Steak & ale suet pudding
buttered new potatoes, red wine gravy

Desserts

Toffee apple crumble tart, vanilla custard (V)

Homemade chocolate brownie, chocolate sauce, caramel honeycomb ice cream (V, GFA)

Classic crème brûlée, homemade shortbread (V, GFA)

Glazed lemon tart, berry coulis (V, VE)

Available sides

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

Buttered tenderstem broccoli (V)..£4.50

Garlic baguette slices.....£4.50

Twice cooked chips (V).....£4.95

Garlic French beans (V).....£4.50

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