



Fixed Price Dining Menu

To Start

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

Classic chicken liver parfait, black truffle butter crust, autumn spiced fruit chutney, warm bread (GFA)

Scottish gravadlax, beetroot, horseradish aioli, garlic & thyme crostini (GFA)

Creamy wild mushrooms on rustic baguette toast, white wine, cream & tarragon sauce (V, GFA)

Mains

Steamed steak & ale suet crust pudding
creamed mash potatoes, red wine gravy

Fresh gnocchi arrabbiata
plum tomato, basil & fresh chilli sauce, Gran Padano, crispy onions (V)

Pan roasted breast of corn-fed chicken
colcannon potatoes, pancetta & button mushroom cream sauce (GF)

King prawn & chorizo linguine
garlic butter sauce, edamame beans, cherry tomatoes

Desserts

Pear & ginger crumble tart, vanilla custard (V)

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

Chocolate & marmalade panettone cheesecake (V)

Sticky toffee pudding, butterscotch sauce, toffee ice cream (V)

Available sides

Buttered seasonal greens (V).....£5.25

Buttered tenderstem broccoli (V)..£4.95

Garlic baguette slices.....£4.50

Twice cooked chips (V).....£5.50

Garlic French beans (V).....£5.25

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