



## Fixed Price Dining Menu

### *To Start*

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

Chilli & lime king prawn skewer, Asian slaw, sour cream & chive dip (GF)

Deep fried panko breaded camembert, cranberry dipping sauce, petite salad (V)

BBQ pulled pork arancini, BBQ sauce, dressed rocket

### *Mains*

Pan roasted salmon fillet

crushed new potatoes, lemon butter sauce (GF)

Pan roasted breast of corn-fed chicken

dauphinoise potatoes, buttered cavolo nero, rich onion gravy

Garden pea & mint risotto

crispy onions

(V, GF)

Steamed steak & ale suet crust pudding

seasonal greens, twice cooked chips

### *Desserts*

Glazed lemon tart, vanilla ice cream, raspberries (V)

Homemade sticky toffee pudding, toffee sauce, butter toffee ice cream (V)

Very berry crumble tart, vanilla custard (V)

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

### *Available sides*

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

Buttered Brussel sprouts (V).....£4.95

½ Garlic flatbread.....£3.95

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