



## Fixed Price Dining Menu

### To Start

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

Chicken liver pate, plum & apple chutney, garlic crostini

Classic crayfish cocktail, crispy gem lettuce, Marie Rose sauce, Rosemary focaccia (V, GFA)

Grilled peppered smoked mackerel fillet, roquette, red onion & cherry tomato salad, French dressing

### Mains

Roasted leg of confit free range Yorkshire duck  
pancetta & mixed bean cassoulet, buttered seasonal greens (GF)

Pan roasted Scottish salmon

Sweet potato fondant, Provençale sauce, garlic French beans (GF)

Pesto rigatoni

ratatouille of Mediterranean vegetables, crispy fried onions, Gran Padano cheese (V, Nut Free)

Chicken piccata

breaded chicken breast escalope, caper & lemon butter sauce, house fries, house salad

### Desserts

Lemon curd & mascarpone cheesecake, crushed meringue (V)

Chocolate & butterscotch tart, toasted chopped nuts, salted caramel ice cream (VE, GF)

Pear & ginger crumble tart, vanilla custard (V)

Sticky toffee pudding, toffee sauce, English butter toffee ice cream (V)

### Available sides

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