



Fixed Price Dining Menu

To Start

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

Crispy sweet chilli beef noodle salad, soy & ginger dressing (DF)

Breaded deep-fried halloumi, pesto mayonnaise, watercress (V)

Seafood cocktail, baby gem lettuce, cucumber, lemon dressing, focaccia (GFA, DF)

Mains

Roast herb crusted cod supreme
crushed new potatoes, spring onions, crunchy tomato & pepper salsa (GF, DF)

Feather blade of Yorkshire reared beef
champ mash, wilted kale, red wine gravy (GF)

Venison slider burger
pretzel bun, melted Yorkshire blue cheese, red onion marmalade, house fries, dressed salad (GFA)

Wild mushroom & spinach risotto
crispy onions, parmesan, dressed rocket (V, GF)

Desserts

Apple & blackberry crumble tart, vanilla custard (V)

Strawberry cheesecake, amaretti crumb (V)

Chocolate mousse, Chantilly cream, chopped roasted nuts, maraschino cherry (V)

Butter toffee ice cream sundae (V, GF)

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