



# Early Bird Dinner Menu

## *To Start*

Roasted plum tomato & red pepper soup, pesto drizzle (GF, V, VE)

Warm Coverdale Wensleydale & caramelised onion tart  
beetroot chutney, red chard (V, GF)

Charcuterie of Yorkshire & continental meats, pickles, crostini

Pulled gammon ham & black mustard seed fritters, rocket, piccalilli

## *Mains*

Smoked haddock & king prawn fish pie

White wine, cream & dill sauce, Cheddar cheese mash, local asparagus

Roasted salmon fillet

Creamed savoy & cavolo nero, baby onions, new potatoes & bacon (GF)

Steak Frites

6oz chargrilled minute steak, vine cherry tomatoes, house fries, peppercorn sauce (GF)

Roasted beetroot risotto

Garlic & chive crème fraiche, seasonal dressed salad (V, GF)

## *Desserts*

Strawberry & prosecco posset, crushed meringue, strawberry coulis (V, GF)

Dark chocolate mousse pot, crème Chantilly, maraschino cherry, honeyed nuts (V, GF)

Biscoff cheesecake, Yorvale vanilla pod ice cream (V)

Rhubarb crumble, Yorkshire poached rhubarb scented with ginger, vanilla custard (V)

**Available to enjoy**

*Monday – Friday 17:00 – 18:30*

**2 courses £24.95**

**3 Courses £29.95**

## **ALLERGEN INFORMATION**

*Please discuss any food allergies with a member of staff. Our fryers are used for various products and therefore may contain allergen traces. As our kitchen is not an allergen free zone we cannot guarantee absolute trace exclusion from a dish.*

**DIETARY INFORMATION** GF gluten friendly | GFA gluten friendly available | V vegetarian | VA vegetarian available | VE vegan |  
| VEA vegan available | DF dairy free | DFA dairy free available |