



Fixed Price Dining Menu

To start

- Chef's homemade soup of the day (V, VE, GF) warm bread (GFA) & Yorkshire butter (GFA)
Shetland rope grown mussels, white wine, garlic, shallot & cream sauce, rosemary focaccia (GFA)
Classic crayfish cocktail, baby gem lettuce, marie rose sauce, warm focaccia (GFA)
Ham hock terrine, piccalilli, pickled balsamic onions, baked crostini, rocket salad (GFA)

Mains

- King prawn & chorizo pappardelle
edamame beans, pesto, Gran Padano, crispy fried onions
Pan roasted corn-fed chicken
wholegrain mustard mash, wild mushroom & baby onion sauce, buttered seasonal greens
Grilled fillet of Scottish salmon
sauté new potatoes, wilted spinach & red onions, tomato Provençale sauce (GF)
Classic stuffed pepper
savoury pea fried rice, green salad, pesto dressing (GF)

Desserts

- Strawberry shortbread sundae, Chantilly cream, chopped roasted nuts, maraschino cherry (GFA, V)
Lemon tart (GF, V, VE), fresh raspberries, lemon curd ice cream (GF, V)
Homemade sticky toffee pudding, toffee sauce, English butter toffee ice cream (V)
Caramel apple crumble tart, vanilla pod ice cream (V)

Available sides

- | | |
|--|------------------------------------|
| Buttered seasonal greens (V).....£5.25 | ½ Garlic flatbread.....£3.95 |
| Twice cooked chips (V).....£5.50 | Skinny fries (V).....£5.50 |
| Garlic French beans (V, GF).....£5.25 | Battered onion rings (V).....£5.50 |
| Parmesan truffle fries (V).....£6.95 | Homemade coleslaw (V).....£3.95 |

Menu available

Monday - Thursday

12.00pm – 2.30pm & 5.00pm – 8.30pm

Friday

12.00pm – 2.30pm

2 Courses £26.00
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