



To Start

Pea & Yorkshire fettle croquettes, homemade garden mint infused mayonnaise (V)

Smoked mackerel & horseradish parfait, toasted croute, beetroot & onion chutney (GFA)

Soup of the day, warm crusty bread (VE, GFA)

Mains

Pan-Seared chicken supreme, wrapped in smoked bacon, creamy peppercorn sauce, roast potatoes & seasonal greens

Wild Mushroom risotto, wild garlic infused oil (VE, GF)

Lamb and mint burger, caramelised red onions, feta, house slaw, sweet potato fries (GFA)

Roasted salmon steak, hollandaise sauce, seasonal greens, new potatoes (GF)

Desserts

Soured gooseberry and sweet apple shortbread crumble, custard (V)

Strawberry Eton mess (V)

Sticky toffee pudding, toffee sauce, vanilla ice cream

Available To Enjoy Monday – Friday Early Evening - 5pm - 6pm 2 courses £26 3 Courses £30

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 aurantee 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 |