

FIXED PRICE DINNER MENU

Available to enjoy Monday - Thursday 17:00 - 20:00

To Start

Chefs' homemade soup of the day, warm focaccia bread (V, GFA)

Chicken liver pâté, apple chutney, dressed salad, warm bread (GFA)

Warm honey spiced figs, crumbled Yorkshire fettle cheese, chicory, toasted pine nuts (V, GF)

Breaded Plaice goujons, homemade tartare sauce dip

Mains

Middle Eastern style chicken shawarma, marinated chicken breast pieces, raw slaw, lemon & coriander yoghurt, sweet potato fries (GFA)

Seafood linguine, haddock, prawns, seabass & mussels tossed in a light crème fraîche, white wine & samphire

Slow roasted lamb hotpot, summer greens, sliced sautéed new potatoes, rosemary crumb (GF, DF)

Tempura of seasonal vegetables, aubergine, courgette & cauliflower, katsu curry sauce (V, VE, GF)

Desserts

Fresh local strawberries, clotted cream, cherry scone crumb (V)

Chocolate orange mousse, chocolate flakes (V, GF)

Duo of Yorkshire cheeses, celery, grapes, fruit chutney, cream crackers (V)

Biscoff & "Burgess of Beverley" ice cream sundae (GFA)

2 Courses - £23 - 3 Courses - £27

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 |