

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, VE, GFA)

Spiced Thai style crab cakes, lemon drizzle, house slaw (GF)

Yorkshire fettle cheese, strawberry & watercress salad, pink peppercorn vinaigrette (V, GF)

Cajun spiced chicken wings, shredded iceberg, ranch dressing (GF, DFA)

Mains

Wild boar sausages on cheddar & chive mashed potatoes, roast jus topped with crispy onions, green beans

Hoisin pulled duck bao buns, shredded spring onions & cucumber, sweet potato fries (DF)

Poached salmon steak, buttered new potatoes, lemon hollandaise sauce, dressed salad leaves (GF, DFA)

Charred Greek style tofu & vegetable skewers, lemon & thyme marinade, chicory, sun blushed tomatoes & olive salad (V, VE, GF)

Desserts

Summer fruit salad, meringue nest, clotted cream ice cream (V, GF)

White chocolate fudge cake, chocolate fudge ice cream (V)

Warm cherry bakewell slice, crème anglaise (V)

Milk chocolate mousse sundae, light whipped cream, crushed chocolate flake (V, GF)

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 |