

# 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, VEA, GFA, DFA)

Duck egg benedict, poached duck egg, toasted focaccia, orange & avocado salsa, spinach, hollandaise (V, GFA)

Goats cheese salad, rocket, pomegranate, marinated goats cheese, crispy onions (V, GFA)

Mackerel parfait, lemon & dill emulsion, fresh herb salad, melba toast (GFA, DFA)

## Mains

Zaatar vegetable skewer, sweet potato fries, dressed salad, sourdough flatbread  
(V, VEA, GFA, DFA)

Lemon pepper chicken, sauteed potatoes, broccoli, cream & caper sauce (GFA, DFA)

Cajun seafood stew, polenta chips, garlic toast (DFA)

Pork & chorizo burger, brioche bun, lettuce, tomato, tomato chutney, skinny fries, house slaw  
(GFA)

## Desserts

Brandy cherry cheesecake, cherry swirl ice cream (V, GFA)

Summer fruit trifle, summer berries, strawberry sauce, whipped cream, sponge fingers  
(V, VEA, GFA)

Maple & pecan cake, coffee maple buttercream icing, blackberries, clotted cream ice cream

Duo of Yorkshire cheeses, celery, grapes, onion chutney, artisan crackers (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 |