

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)

Ham hock terrine, crisp salad, piccalilli dressing (GF)

Pork & chorizo meatballs, tomato ragu (DFA)

Tossed mixed seafood salad, garlic & rosemary, olive oil toasted focaccia (GFA)

Mains

Honey roasted ham, fried egg, triple cooked chips (GF, DF)

Spiced chicken curry, aromatic rice (GF)

Classic cheeseburger, onion chutney, house slaw, skinny fries (GFA)

Root vegetable & lentil casserole, Yorkshire herb dumplings (V, VE)

Desserts

Homemade chocolate sponge pudding, chocolate sauce, vanilla ice cream (V)

Crème brûlée, autumn berry compote (V, GF)

Tangy lemon tart, raspberry & sorrel sorbet (V, GF)

Duo of Yorkshire cheeses, celery, grapes & crackers (V)

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 |