



FIXED PRICE DINNER MENU

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

To Start

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

Ham hock terrine, dressed salad, piccalilli (GF)

Sticky pigs in blankets, apple ketchup

Bloody Mary prawn cocktail, dressed salad (DF, GF)

Mains

Grilled 6oz gammon steak, pineapple, fried egg, triple cooked chips (GFA, DF)

Slow roasted root vegetable casserole, mashed potatoes, herb dumplings (V, VE)

Cajun fish stew, samphire, new potatoes (GF)

Grilled chicken burger, rocket, tomato, Caesar dressing, house slaw, skinny fries (GFA)

Dessert

Homemade sticky toffee pudding, toffee sauce (V)

Dark chocolate tart, white chocolate sauce (V)

Duo of Yorkshire cheeses, artisan biscuits (GFA)

Spiced pumpkin pie, vanilla ice cream (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 |