



FIXED PRICE DINNER MENU

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

To Start

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

Prawn & crayfish cocktail, dressed leaves, Marie rose sauce, brown bread (GFA)

Beer battered Doreen's black pudding, pink peppercorn & brandy cream sauce

Quinoa salad, roasted peppers, onions, sun dried tomatoes, chopped apricots,
flaked almonds (V, VE, GF)

Mains

Slow roasted beef casserole, cheddar mashed potato, Yorkshire pudding, seasonal
green vegetables (GFA)

Poached salmon, buttered new potatoes, seasonal green vegetables (GF)

Thai green stir-fried vegetables, aromatic rice (V, VE, GF)

Classic lamb & mint burger, Yorkshire fettle cheese, onion marmalade, sweet potato
fries, house slaw

Dessert

Classic rice pudding scented with nutmeg, fruit berry compote (V, GF)

Warm waffles, fresh strawberries, toffee sauce, vanilla ice cream (V)

Chocolate orange sundae, chocolate sauce, crushed meringue (V, GFA)

Duo of Yorkshire cheese, crackers, celery, grapes & fruit chutney (V)

2 Courses £26 – 3 Courses £30

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 |