



# 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)

Pork and chorizo meatballs, tomato & garlic sauce, grana padano flakes (DF)

Salad of oak smoked salmon, dressed rocket, cucumber, lemon & dill dressing,  
warm bread (GFA, DF)

Breaded button mushrooms in a cajun crumb, smoked chilli & lime jam for dipping  
(V, VE, GFA, DF)

## Mains

Classic Drovers fish pie, salmon, haddock, cod & prawns topped with sweet potato  
mash, seasonal greens

Classic chicken curry (mild,) aromatic rice (GF)

Roasted red pepper & goats cheese lasagne, dressed seasonal leaves,  
buttered new potatoes (V)

Baked corned beef & potato hash, layered with rich bechamel sauce, mature  
cheddar crust, topped with a fried egg, triple cooked chips (GF)

## Dessert

Classic forced Yorkshire rhubarb crumble with custard (V, VEA, GFA)

Homemade sticky toffee pudding, vanilla ice cream, toffee sauce (V, GFA)

Duo of Yorkshire cheeses, fruit chutney, celery, crackers (V, GFA)

Chocolate orange Eton mess, crushed meringue, chocolate sauce, chocolate ice  
cream (V, GF)

**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 |*