



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)

Spiced Thai style crab cakes, Asian slaw, lemon grass scented mayonnaise (GF)

Yorkshire fettle cheese, strawberry & watercress salad, pink peppercorn vinaigrette
(V, GF)

Tandoori spiced chicken fillet strips, shredded iceberg lettuce, ranch dressing
(GF, DFA)

Mains

Farmhouse Yorkshire Sausages, cheddar & chive mashed potatoes, roast jus,
topped with crispy onions

Slow roasted confit duck leg, butterbean cassoulet, apple & cider reduction,
seasonal green vegetables (GF, DF)

Poached salmon steak, buttered new potatoes, lemon hollandaise, dressed salad
(GF, DFA)

Charred Greek style tofu & vegetable skewers, lemon & thyme marinade, crisp salad
of chicory, sun blushed tomatoes & olives (V, VE, GF)

Dessert

Fresh fruit salad, meringue nest, cherry swirl ice cream (V, GF)

Lightly spiced hot cross bun inspired cheesecake, Irish cream ice cream (V)

Warm cherry Bakewell slice, crème anglaise (V)

Milk chocolate mousse sundae, lightly whipped cream, crushed chocolate flake
(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 |*