



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)

Tossed button mushrooms, shallots & thyme on gruyère cheese crostini, wilted rocket (V, GFA)

Spiced prawn & avocado cocktail, sriracha & lemon mayonnaise, crisp iceberg lettuce, brown bread & butter (V, GFA, DF)

Mini, local honey & wholegrain mustard pot pies, buttery shortcrust lid, crispy kale

Mains

Baked aubergine, spring courgette & fire roasted pepper gateau, sweet cherry tomato & basil sauce (V, VE, GF)

Classic seafood pie, haddock, salmon, coley, prawns & mussels, mashed potato topped, dressed salad

Grilled pork chop, mustard & hot honey drizzle, dressed seasonal leaves & mini baked potatoes (GF, DF)

Classic cheeseburger, 6oz beef patty, baked cheddar cheese, baby gem lettuce, tomato, pretzel bun, homemade coleslaw, skinny fries (GFA)

Dessert

Sticky toffee pudding sundae, chunks of toffee sponge, toffee sauce, vanilla ice cream & whipped cream (V)

Yorkshire lemon & ginger tartlet, rhubarb & custard ice cream (V)

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

Homemade gooey chocolate brownie infused with mini Rolos, vanilla ice cream (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 |