



# FIXED PRICE DINNER MENU

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

## To Start

Chefs' homemade soup of the day, rustic bread (GFA)

Wild mushroom arancini, basil pesto, grated Italian hard cheese, wilted rocket (V)

Traditional prawn cocktail, warm bread & butter (DF, GFA)

Honeydew melon, sliced prosciutto ham, honey & chilli drizzle (GF)

## Mains

Creamed Rabbit fricassée, buttered crushed potatoes, green beans (GF)

Breaded wholetail scampi, garden peas, homemade tartare sauce, triple cooked chips

Sweet potato & lentil vegetable hotpot, mixed green vegetables (V, VE, GF)

Classic cheeseburger, skinny fries, homemade coleslaw (GFA)

## Desserts

Fresh strawberry Eton mess (V)

Apple crumble, vanilla custard (V, GFA)

Warm chocolate brownie, vanilla ice cream, chocolate sauce (V, GFA)

Duo of "Burgess of Beverley" ice cream (GF)

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 |