



FIXED PRICE DINNER MENU

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

To Start

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

Watercress, Yorkshire fettle cheese & strawberry salad, hot honey drizzle (V, GF)

Courgette & lemon pakoras, chunky mango chutney (V, VE, GF, DF)

Chorizo scotch egg, dressed salad leaves, tangy tomato salsa

Mains

Ponzu tofu poke bowl, mixed grains, crunchy salad, avocado (V, VE, GF, DF)

Grilled lamb koftas on toasted flatbread, pickled red cabbage, harissa yoghurt dressing, fresh garden pea shoots

Oven roasted chicken supreme, cheddar mashed potatoes, pink peppercorn brandy sauce, wilted spring greens (GF)

Pan seared seabass fillet, sauté potatoes, cherry tomatoes, courgettes, caper & lime butter sauce (GF)

Dessert

New season strawberry & mini meringue pavlova, lightly whipped cream, strawberry sauce (V, GF)

Warm American style pancakes, fresh blueberries, blueberry waffle ice cream

Classic treacle tart, vanilla ice cream (V, DFA)

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

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 |