



FIXED PRICE DINNER MENU

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

To Start

Homemade soup of the day, warm breads (V, VE, GFA)

Chicken liver parfait, blackberry chutney, toasted brioche, pickled shallots (GFA)

Heritage tomato & burrata, basil oil, balsamic (V, GF)

King prawn & chorizo skewer, chimichurri drizzle, rocket leaf (DF)

Mains

Breaded Whitby scampi, dressed salad, triple cooked chips, minted garden peas, tartare sauce

Panfried chicken Milanese, rocket, heritage tomatoes, parmesan, lemon, fries (GFA)

Spiced lamb kofta, mint & cucumber yoghurt dressing, pickled red cabbage, dressed rocket leaf, toasted flatbread, sweet potato fries

Mediterranean style orzo, roasted courgette, aubergine, peppers, sun blushed tomato, basil, olives, vegan parmesan (V, VE, DF)

Dessert

Blackberry & apple Eton mess, Chantilly cream (V, GF)

Summer Bakewell tart, mixed berry compote, cherry almond ripple ice cream (V)

Sticky toffee sundae, salted caramel ice cream, chocolate & toffee sauce (V)

Duo of local cheeses, chutney, crackers, celery & grapes (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 |