



FIXED PRICE DINNER MENU

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

To Start

Wild mushroom & blue cheese tart, caramelised onion, thyme, walnut, dressed leaves (V)

Chicken liver parfait, brioche, spiced plum chutney, pickled shallot (GFA)

Roasted beetroot, Goat's cheese & rocket salad (V, GF)

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

Mains

Pan seared, Yorkshire thick pork sausages, horseradish mash, roasted carrots, crispy shallots, Yorkshire ale jus

Pan-roasted Seabass, crushed potatoes, Mediterranean vegetables, salsa verde lemon (GF, DF)

Wild mushroom & truffle pappardelle, garlic, spinach, vegetarian parmesan, toasted hazelnuts (V, VEA, GFA)

Pork & apple burger, tomato chutney, smoked cheddar cheese, skinny fries, house made coleslaw (GFA)

Dessert

Apple & blackberry crumble, English custard (V, GFA)

Chocolate & salted caramel mousse, vanilla ice cream, cocoa crumb (V, GF)

Plum & almond tart, berry sorbet, vanilla crème fraiche (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 |