

MIDWEEK SET MENU

Available Tuesday – Thursday Evenings

Two Courses – 21.00

Three Courses – 26.00

STARTERS

Soup of the Day with home-made Bread and Salted Butter

Baked Goats Cheese in Filo Pastry with Williams Pear and Fig Chutney

Chicken and Ham Hock Terrine with Celeriac Remoulade and Piccalilli Dressing

MAINS

Wild Mushroom and Spinach Strudel with Yorkshire Blue Cheese Sauce

Herb-crusteD Pork Tenderloin with Savoy Cabbage, Dauphinoise Potato and Cider Jus

Pan-seared Bream with Basil crushed New Potatoes, Almond and Caper Beurre Noisette

Chicken Supreme with Tomato, Black Olive and spiced Chorizo Sauce, Sweet Potato Fries

8oz Ribeye Steak with Café de Paris Butter, Chips and Roquette with Parmesan
(supplement £5)

DESSERTS

Traditional Parkin with Spiced Rum Toffee Sauce and Vanilla Bean Ice Cream

Coconut and Mango Parfait with Coconut Crumble, Passionfruit and Chocolate Ganache

Selection of Artisan Cheeses with Fruit Chutney and Biscuits

SIDE DISHES

Selection of home-made Bread	3.50	New Potatoes in Garlic and Herb Butter	3.50
Chunky Chips with Sea Salt	3.50	Broccoli and Almond Butter	3.50
Truffle and Parmesan Fries	5.00	Carrots and Mangetout	3.50
Dauphinoise Potatoes	3.50	Caesar Salad with Anchovies	4.00

FOOD ALLERGIES AND INTOLERANCES

If you have a food allergy or a special dietary requirement, please inform a member of our staff before you place your order. We are more than happy to help and find alternatives if required. While we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are totally free from allergens.