

MIDWEEK SET MENU

LUNCH

Tuesday - Saturday

2 Courses – 19.50

3 Courses – 24.50

EVENING

Tuesday - Thursday

2 Courses – 24.50

3 Courses – 29.50

STARTERS

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

Baked Goats Cheese Quiche with glazed Red Wine Onions

Pan-seared Salmon with Salsa Verde and Potato Straws

MAINS

Butternut Squash Risotto with Tempura Broccoli, Parmesan and Pumpkin Seed Pesto

Oven-roasted Chicken Supreme with White Bean and Chorizo Cassoulet

Fillet of Sea Bream with Basil crushed New Potatoes, Caper and Hazelnut Butter

Pork Tenderloin with Cumin spiced Carrot Puree, Parmentier Potatoes

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

DESSERTS

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

Coconut and Passion Fruit Panna Cotta with Chantilly Cream and Meringue

Selection of Artisan Cheeses with Fruit Chutney and Biscuits

SIDE DISHES

Chunky Chips with Sea Salt	3.50	New Potatoes in Garlic and Herb Butter	3.50
Truffle and Parmesan Fries	5.00	Broccoli and Almond Butter	3.50
Dauphinoise Potatoes	4.00	Maple glazed Carrots with Coriander	3.50

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.