

MIDWEEK SET MENU

LUNCH

Tuesday - Saturday

2 Courses – 19.50

3 Courses – 25.00

EVENING

Tuesday - Thursday

2 Courses – 24.50

3 Courses – 30.00

STARTERS

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

Goats Cheese in crisp Walnut Filo Pastry with Red Onion Chutney and Quince Jelly

Chickpea Falafel with Feta Salad, Coriander and Mint Yoghurt

Garden Pea Risotto with pan-seared Scallops and Shellfish Bisque
(supplement £5)

MAINS

Sweet Potato and Spinach Filo Strudel with curried Cauliflower and Chickpeas (V)

Smoked Salmon Linguine with Cherry Tomatoes, Lilliput Capers and Horseradish Crème Fraiche

Crispy breaded Chicken Milanese with Parmesan, Tomato Sauce and French Fries

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

Lemon Posset with Chantilly Cream and Raspberry Compote

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	4.50	Glazed Carrots with Mangetout	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.