

MIDWEEK SET MENU

LUNCH

Wednesday - Saturday

2 Courses – 21.00

3 Courses – 27.00

EVENING

Wednesday - Thursday

2 Courses – 24.00

3 Courses – 30.00

STARTERS

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

Caramelised Goats Cheese Mousse with Wild Rocket and Beetroot Salsa V

Tandoori spiced Sea Bass with Almonds, Coriander Couscous and Mint Yoghurt Dressing

Tempura King Prawns with Soy and Sesame Glaze, Pok Choi and Beansprout Salad
(supplement £3)

MAINS

Chickpea Pancakes with curried Cauliflower, Garden Peas, Coriander and Mint Yoghurt V

Smoked Salmon Tagliatelle with Tomatoes, Spinach, Lilliput Capers and Horseradish Cream

Chicken Supreme with Garlic Cream Mushrooms, roasted New Potatoes and Broccoli

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

DESSERTS

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

Coconut Meringue with Coconut Ice Cream, Mango and Pineapple Salsa

Dark Belgian Chocolate Brownie with Sea Salt Caramel and Honeycomb Ice Cream

Selection of Artisan Cheeses with Fruit Chutney and Biscuits

SIDE DISHES

Chunky Chips with Sea Salt	4.00	New Potatoes in Garlic and Herb Butter	4.00
Truffle and Parmesan Fries	5.00	Broccoli and Almond Butter	4.00
Dauphinoise Potatoes	4.50	Glazed Carrots with Mangelout	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.