

# **Lunch Special Menu**

1 Course £15.50 2 Course £20.00 3 Course £24.50

#### **Starters**

Bread Selection
Balsamic & Olive Oil, Olive Tapenade, Hummus, Salted Butter

Celeriac, Apple & Cider Soup Herb Oil

Chicken Liver Parfait
Red Onion Chutney, Toasted Donker Bread

Asian Beef Salad Beef Sirloin, Crispy Vegetable Salad, Toasted Sesame Seeds, Soy & Chilli Dressing

> Butternut Squash & Sage Risotto Parmesan, Herb Oil

### **Mains**

Wild Mushroom Gnocchi Parmesan Cream Sauce

Moules & Frites
Mussels, Garlic, White Wine, Shallots, Cream, Skinny Fries

Chicken, Leek, Ham Hock & Mushroom Pie Slow Cooked Chicken Thigh, Cream Mustard Sauce, Puff Pastry, Creamed Mash

Hole On The Toad
Wensleydale Pork & Black Pudding Sausages, Mustard Mash, Caramelised Red Onion & Red Wine Gravy,
Yorkshire Pudding

#### Sides

Triple Cooked Chips £4.50
Truffle & Parmesan Chips £5.50
Creamed Cabbage, Peas & Pancetta £5.50
Creamed Mash £4.50
Beer Batter Onion Rings £4.50
Cauliflower Cheese £5.50

All main courses are served with complimentary seasonal greens

As all our dishes are freshly prepared, we cannot guarantee they are free from nuts or other allergens. If you have any food allergies or dietary requirements, please inform a member of staff. Thank you



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# **Desserts**

Eton Mess Raspberry Compote, Double Chocolate Brownie, Whipped Cream, Meringue

> Jam Roly Poly Vanilla Cream Custard

Selection of Northern Bloc Ice Cream

Two Scoops

Madagascan Bourbon Vanilla
Rum & Raisin
Chocolate & Sea Salt
Black Treacle
Raspberry & Sorel
Sicilian Lemon Sorbet
Peppermint Chip
Clotted Cream & Honeycomb

Vegan Ice Cream Selection Chocolate and Blood Orange

Rhubarb & Raspberry Vanilla

Ginger Caramel

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