## Lunch Special Menu

1 Course $£ 15.50 \quad 2$ Course $£ 20.00 \quad 3$ Course $£ 24.50$
Starters

Bread Selection<br>Balsamic \& Olive Oil, Black Olive Tapenade, Hummus, Salted Butter<br>Thai Spiced Carrot \& Coriander Soup<br>Naan Croutons, Coconut Cream<br>Asian Beef Salad<br>Beef Sirloin, Crispy Vegetable Salad, Toasted Sesame Seed, Soy \& Chilli Dressing<br>Smoked Mackerel Pate<br>Mixed Leaf Salad, Toasted Donker Bread<br>Mushroom \& Pancetta Gnocchi<br>Parmesan Cream Sauce

## Mains

Beetroot \& Goats Cheese Tartlet
Puff Pastry, Balsamic Roasted Beetroot, Goats Cheese, Watercress Oil, Truffle Cream Sauce
Chicken \& Leek Gratin
Chicken Thigh, Braised Leeks, Mustard Cream Sauce, Parmesan \& Herb Gratin
Battered Haddock with Chunky Chips
Tartare Sauce, Garden Peas

Nidderdale Sausages \& Mash
Hutchinson's of Ripley Nidderdale Sausages, Creamed Mash, Red Onion Gravy

All main courses are served with complimentary seasonal vegetables

## Sides

Chunky Chips $£ 4.50$
Truffle \& Parmesan Chips $£ 5.50$
Creamed Mash $£ 4.50$
Beer Batter Onion Rings $£ 4.50$
Mixed Seasonal Vegetables $£ 4.50$
Creamed Savoy Cabbage, Peas \& Pancetta $£ 5.50$
Cauliflower Cheese $£ 5.50$

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Desserts

Jam Roly Poly<br>Vanilla Cream Custard

Cherry \& Chocolate Eton Mess
Winter Berry Compote, Chocolate Brownie, Meringue, Whipped Cream
Sticky Toffee Pudding
Toffee Sauce, Clotted Cream \& Honeycomb Ice Cream
Selection of Northern Bloc Ice Cream
Two Scoops
Madagascan Bourbon Vanilla
Black Treacle
Chocolate \& Sea Salt
Ginger Caramel
Raspberry \& Sorel
Sicilian Lemon Sorbet
Peppermint Chip
Clotted Cream \& Honeycomb
Vegan Ice Cream Selection
Strawberry \& Yuzu
Chocolate and Orange Blossom
Rhubarb \& Raspberry

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

