

# **Lunch & Early Evening Set Menu**

2 courses I £25.00 per person

3 courses I £30.00 per person

Available Monday to Thursday 12pm-2.30pm & 5pm-6.30pm

# starters

Ham hock & pickled leek terrine
Spiced pineapple, onion bread 383kcal

### Roasted squash

Whipped goats cheese, pine nut crumb, soy & black olive caramel (v/vg on request) 801kcal

#### Prawn cocktail

Shredded gem spring onions, cognac dressing 366kcal

# mains

#### Roasted parsnip risotto

Spiced apple relish, crispy parsnip (vg) 930kcal

#### Roast chicken breast

Potato & smoked cheddar croquette, braised lettuce 847kcal

#### Confit salmon

Caramelised cauliflower, caper & potato terrine, almond foam 514kcal

# sides £4.95

Triple cooked chips 792kcal
French fries (v/vg) 602kcal
Tomato & red onion salad 111kcal
Roasted heritage carrots (v) 156kcal
Braised little gem lettuce, garlic & mustard glaze 545kcal
Soft herb & rocket salad 102kcal
Mash potato 109kcal

## desserts

Yorkshire custard tart

Blackcurrant ice cream (v) 417kcal

Sticky toffee pudding

Gingerbread ice cream, toffee sauce (v) 742kcal

Ice creams & sorbets (v/vg) 264kcal

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. (VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day. 12.5 % discretionary service charge will be added to your bill. Prices include VAT