

FIXED PRICE SET-MENU

(available from 02nd January 2024)

2- COURSES £24 | 3- COURSES £30

Starters

(all served with crusty white bloomer)

Gently spiced, roasted Tomato Soup,
with freshly chopped parsley & Parmesan Cheese

King Prawns with white wine, chilli, garlic & smoked paprika
finished with squeeze of lemon juice and fresh parsley

Pan- fried Chorizo Sausages, with finely sliced shallots cooked
in with our favourite house red wine

Yorkshire Finest's Duck liver & Port pate, with onion chutney
rocket, cherry tomatoes & balsamic glaze

Mains

Signature Range, 8oz Flat Iron steak served pink
with crispy skin on fries & grilled tomato

Slowly braised Ox Cheek, with horseradish mashed potatoes,
finished with rich demi glaze sauce

Crispy skin Seabass Fillet, with buttered crushed new potatoes
and creamy white wine & dill sauce.

Mushrooms & leek Risotto cooked in white wine, garlic, shallots
chopped spinach, sprinkle of roasted sunflower seeds (GF, V)

Home- made Desserts

Sticky Toffee Pudding, toffee sauce, scoop of Vanilla ice cream

Chocolate Brownie, chocolate sauce, scoop of Vanilla ice cream

White chocolate & Vanilla Pana Cotta, fruit compote

Silky smooth, Lemon Posset served with shortbread

**If you have a food allergy or a special dietary requirement,
please inform a member of our staff team.**