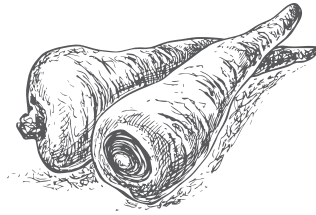


# SET MENU

TWO COURSES 12.95

Add a third course for 3.50

Available Monday to Saturday until 6.30pm



## NIBBLES

Posh pork scratchings, apple sauce 3.95 Basket of stone-baked baguette <sup>v</sup> 2.25

Flatbread & dips: truffled artichoke pesto, saffron mayonnaise, Moroccan date & sultana houmous <sup>v</sup> 4.50

Basket of flat bread <sup>v</sup> 2.95 Rustica olives <sup>v</sup> 2.25

## STARTERS

Roast parsnip soup, honey & lemon dressing, toasted pumpkin seeds <sup>ve</sup> <sup>gf</sup> <sup>df</sup>

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Grilled goat's cheese, roasted Braeburn apple, olive & green bean salad, Dijon mustard dressing <sup>v</sup> <sup>gf</sup>

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Winter vegetable fritter, pumpkin chutney, pumpkin purée, kale crisp <sup>ve</sup> <sup>gf</sup> <sup>df</sup>

## MAINS

Pan-fried Barnsley lamb chop, Boulangère potatoes, creamed spinach & kale, gravy

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Pan-fried trout fillet, prawn & spring onion new potatoes, lemon butter <sup>gf</sup>

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Steak Frites: minute steak, garlic & herb butter, chips, green salad *(2.00 dish supplement applies)*

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Penne pasta with courgetti, baby spinach, basil, walnut & garlic pesto, toasted walnut garnish <sup>ve</sup> <sup>gf</sup> <sup>df</sup>

## DESSERTS

Spiced apple with ginger & citrus crumble, toasted almonds, double cream <sup>v</sup> <sup>gf</sup> <sup>ve</sup> <sup>df</sup> *(without double cream)*

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Crème caramel, crisp vanilla biscuit <sup>v</sup> *(gf without biscuit)*

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Brioche & butter pudding with golden sultanas, double cream <sup>v</sup>

## SIDES

Chips <sup>ve</sup> 3.75 - Smooth mash <sup>v</sup> 3.50 - Wilted spinach & kale with Wyke Farm Cheddar sauce & almonds <sup>v</sup> 4.25

Buttered green beans <sup>v</sup> 3.90 - Mixed leaf salad <sup>ve</sup> 3.50 - Sweet potatoes fries <sup>ve</sup> 3.90