

JULY AND AUGUST DINNER MENU

Served Monday to Saturday 5pm to 10.30pm

DINE IN STYLE

For a set price of only £17.95 enjoy:
A 3 course dinner - Drink on arrival - £5 chip

BREAD

A selection of warm breads with butter **£1.25 per person**

Warm Mediterranean bread with houmous, olive oil and balsamic vinegar **£1.75 per person**

STARTERS

Cream of summer vegetable soup, crusty ciabatta RGF V
£4

Yorkshire fishcake, pea purée, balsamic reduction
£5.50

Homemade seekh kebabs, poppadum basket, minted yogurt and mango
£5.50

Napoleons classic prawn cocktail, brown bread and butter RGF
£6.50 (£2 supplement)

Garlic roasted mushroom and goat's cheese crostini, fragrant tomato salsa V
£5

Assiette of melon and summer fruits, Pimm's and mint syrup VG
£5

MAINS

Roasted rack of lamb, pulled shoulder croquette, smoked pancetta jus, charred asparagus
£16 (£4 supplement)

Pork T-bone steak, kale bubble and squeak, cider and grain mustard sauce GF
£11.50

Chargrilled sirloin steak, Lyonnaise potatoes, parsley and horseradish pesto GF
£12

Butter roasted chicken breast, carrot and swede purée, Yorkshire pudding, onion gravy RGF
£11

Poached loin of cod, squid ink risotto, crispy squid and watercress RGF
£12

Mediterranean vegetables and spinach layered with pasta with a two cheese sauce V
£11

Cumin roasted butternut squash baked in filo pastry with mushrooms and chestnuts, white onion sauce VG
£11

All mains served with a selection of vegetables and potatoes

Key
V - Vegetarian
VG - Vegan
GF - Gluten free
RGF - Request Gluten free alternative

GRILLS

Chicken breast **£10.50**

Loin of cod **£11.50**

Sirloin steak **£12**

10oz Ribeye steak **£16 (£4 supplement)**

8oz Fillet steak **£19 (£7 supplement)**

Above grills served with triple cooked chips, roasted tomato and flat cap mushroom RGF

We recommend the following sauces to complement your grill **£1.95**

Peppercorn GF

Diane GF

Cream and Prawn GF

BURGERS

Wagyu beef burger on a pretzel bun with smoked pancetta and jack cheese
£10.50

Served with sweet potato fries, onion rings and relish

Beetroot and quinoa burger on toasted sesame bun with barbecue pulled aubergine and cheese VG

£10.50

Served with roasted onion and pepper loaded sweet potato

SIDES

Buttered mash potato V GF

Dressed house salad V GF

Home made onion rings

Hand cut chips

£2.25

DESSERTS

Brioche and white chocolate pudding, whisky soaked sultanas and crème anglaise V
£4

Lemon and lime tart, lemon curd ice cream, limoncello syrup V
£4

Summer berry Eton mess V
£4

A selection of ice creams V RGF
£4

A selection of cheese with celery, fruit and crackers V RGF
£5 (£1 supplement)

Gluten free and vegan desserts also available

All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present and our menu descriptions do not include all ingredients.

*Please advise our staff if you have a food allergy or intolerance before ordering.
Full allergen information is available upon request.*