






SEPTEMBER, OCTOBER & NOVEMBER DINNER MENU

Supplements apply on a selection of dishes indicated by 

SERVED FROM 5PM MONDAY - SATURDAY

APPETISERS

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| Marinated olives (298kcal serves 2) (V) (GF) | £3  |
| A selection of warm breads with olive oil, houmous & sundried tomatoes (811kcal serves 4) (V) | £3  |
| A selection of warm bread with butter (629kcal serves 4) (V) | £2  |

STARTERS

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| Autumn vegetable soup, crusty bread (229kcal) (V) (RGF) | £5 |
| Napoleons classic prawn cocktail, brown bread and butter (376kcal) (RGF) | £6.50 |
| Chicken liver pate, fruit chutney and brioche toast (581kcal) (RGF) | £6 |
| Walnut crusted goats cheese baked in filo pastry, roasted red onion and beetroot salad and mustard seed dressing (992kcal) (V) | £6 |
| Roasted tomato, courgette and pimento galette, avocado puree, chilli jam, rocket (597kcal) (VG) | £5.50 |
| Smoked haddock and leek fishcake, lemon aioli, confit fennel, pea shoots (441kcal) | £6 |

MAINS



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| Honey glazed duck breast, steamed pak choi, port and morello cherry sauce (454kcal) (GF) | £13 |
| Slow braised shank of lamb, roasted root vegetables, creamed potatoes, red currant jus (534kcal) (GF) | £13 |
| Chargrilled sirloin steak on crushed new potatoes with button mushrooms, baby onions and bacon lardons, red wine sauce (544kcal) (GF) | £13 |
| Butter roasted chicken breast, seared butternut squash, sage creamed gnocchi, parmesan crisp (612kcal) (RGF) | £12 |
| Fillet of seabass, Thai scented stir-fried sesame noodles, tender stem broccoli and tempura king prawn (831kcal) | £13 |
| Plant based vegetable and lentil cottage pie, braised red cabbage, carrot puree and thyme gravy (619kcal) (GF) (VG) | £11 |
| Baked aubergine stuffed with a spiced sweet potato, spinach and bean cassoulet, mozzarella bon bons, tomato salsa (394kcal) (V) (RVG) (RGF) | £11 |

All mains served with a selection of vegetables (63kcal per 131g serving) and potatoes

Adults need around 2,000kcal a day



GRILLS

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| Sirloin steak (1,034kcal) | £13 | Chicken breast (959kcal) | £12 |
| 10 oz Ribeye steak (1,097kcal) | £17  | Fillet of seabass (655kcal) | £12 |
| 8 oz Fillet steak (1,039kcal) | £20  | | |

All grills served with hand cut chips, grilled tomato, flat cap mushroom and onion rings (RGF)

We recommend the following sauces to complement your grill:


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|---------------------------|--|----------------------|---|------------------------------|--|
| Peppercorn (211kcal) (GF) | £2  | Diane (196kcal) (GF) | £2  | Cream & Prawn (303kcal) (GF) | £2  |
|---------------------------|--|----------------------|---|------------------------------|--|

BURGERS

Wagyu beef burger on a pretzel bun with smoked pancetta, jack cheese, lettuce and tomato (1,671kcal) £13
Served with sweet potato fries, onion rings, dill pickle and relish

Double plant based burger, layered with cheese, baconnaise, relish, lettuce and tomato (1,257kcal) (VG) £11
Served with hasselback potatoes, coleslaw and dill pickle

SIDES

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| Triple cut chips (279kcal) | £3  | Creamed potatoes (232kcal) (V) (GF) | £3  |
| Onion rings (203kcal) | £3  | Tossed salad (116kcal) (V) (GF) | £3  |

DESSERTS

Warm Yorkshire parkin, toffee sauce, clotted cream ice cream (703kcal) (V) £4


Dark chocolate panna cotta, cardamon scented pear compote, vanilla shortbread (571kcal) (RGF) £4

Key lime pie tart, coconut ice cream, passion fruit syrup (660kcal) (V) £4

A selection of ice creams (522kcal) (V) (RGF) £4


A selection of cheese with fruit chutney, crackers, celery and grapes (666kcal) (RGF) £6 

Gluten free and vegan desserts available upon request




DRINK*

+



3 COURSES*

+




£5 BET*

MON - THURS

FRI & SAT

£19

£22

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Adults need around 2,000kcal a day

(V) vegetarian (VG) vegan (GF) gluten free

(RGF) request gluten free alternative

(RVG) request vegan alternative

Menu dishes and prices may change without prior notice. 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, intolerance or coeliac disease before ordering. Allergen information is available upon request.

* Terms and conditions apply