

FIXED PRICE LUNCH

2 COURSES £11.95 / 3 COURSES £14.95

Available Monday - Friday until 5pm

TO START

V Oven-baked button & portobello mushrooms in a garlic & mature Cheddar sauce, served with rustic bread

Chargrilled lamb koftas served with crispy Asian slaw and chipotle chilli jam

Duo of pâté coarse pork & Madeira pâté and duck liver parfait, served with Bramley apple butter, baby gherkins and rustic bread

MAINS

Smoked haddock kedgeree fishcake* with baby potatoes, broccoli, roasted vine tomatoes and a basil dressing

Aberdeen Angus burger (+£3.00) in a brioche bun, topped with smoked Cheddar and served with triple-cooked chips, homemade onion rings and bacon chutney

4oz Chargrilled Rump steak sandwich with horseradish mayonnaise and fried onions served on rustic bread with skin on fries or triple-cooked chips

Yorkshire ham and free-range egg served with triple-cooked chips

Chicken & thyme pie in a creamy chenin blanc sauce, topped with puff pastry, served with spring onion mash and seasonal vegetables

Caesar salad dressed cos lettuce with bacon lardons, anchovies and Gran Moravia cheese, served with a stone-baked garlic flatbread

Add: Chargrilled chicken breast £3.00 | Salmon fillet £4.00 | Chargrilled halloumi £3.00

V Stone-baked margherita pizza tomato, Cheddar cheese, mozzarella and fresh basil, served with triple-cooked chips

PUDDINGS

V Bramley apple & dark cherry pie with custard

V Classic vanilla crème brûlée with home-baked butter biscuits

V Belgian chocolate brownie with chocolate sauce and Irish liqueur ice cream

Hot drink and mini pudding choose any hot drink with either:

V Bourbon pecan pie | V Melba mallow mess | Crème caramel panna cotta

*Contains alcohol. †Contains tree nuts and/or peanuts. We serve food until 10pm from Monday to Saturday and until 9.30pm on Sunday. All prices include VAT at the current rate. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request. V = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server.

FIXED PRICE DINNER

2 COURSES £14.95 / 3 COURSES £18.95

Available Monday - Friday 5-10pm

TO START

King prawn & lobster cocktail* dressed with lobster mayonnaise served with rustic bread

V Oven-baked button & portobello mushrooms in a garlic & mature Cheddar sauce, served with rustic bread

Chargrilled lamb koftas served with crispy Asian slaw and chipotle chilli jam

Duo of pâté coarse pork & Madeira pâté and duck liver parfait, served with Bramley apple butter, baby gherkins and rustic bread

MAINS

8oz Sirloin steak (+£4.00) aged for a minimum of 28 days for superb flavour and firm texture. Served with triple-cooked chips, homemade onion rings and a thyme roasted tomato. Recommended medium

Hunter's chicken* chargrilled chicken breast, topped with smoked Cheddar and streaky bacon, with roasted portobello mushrooms in a smoky tomato sauce, served with triple-cooked chips and a barbecue sauce

Fish & chips beer-battered, line-caught cod with triple-cooked chips, mushy peas and a samphire tartare sauce

Aberdeen Angus burger in a brioche bun, topped with smoked Cheddar and served with triple-cooked chips, homemade onion rings and bacon chutney

Yorkshire ham and free-range egg served with triple-cooked chips

Stone-baked meat feast pizza chicken, pork & fennel sausage, crispy bacon, mozzarella and a red onion chutney. Served with triple-cooked chips

Stone-baked spicy diablo pizza pepperoni, chorizo, Guindilla chilli peppers, mozzarella and a chipotle chilli jam. Served with triple-cooked chips

V Stone-baked margherita pizza tomato, Cheddar cheese, mozzarella and fresh basil. Served with triple-cooked chips

V Stone-baked roasted vegetable & pesto pizza red pepper, butternut squash, red onion, spinach and mozzarella, served with triple-cooked chips

V Courgette, carrot & chickpea burger topped with a broad bean & lemon houmous, served with a spicy tomato salsa and triple-cooked chips

PUDDINGS

V Bramley apple & dark cherry pie with custard

V Classic vanilla crème brûlée with home-baked butter biscuits

V Belgian chocolate brownie with chocolate sauce and Irish liqueur ice cream

Hot drink and mini pudding choose any hot drink with either:

V Bourbon pecan pie | V Melba mallow mess | Crème caramel panna cotta