

SAMPLE MENU Set Menu – discounted for February 2024

2 courses @ £29.50 £16.25 3 courses @ £32.50 £17.50 available Wed - Sat lunch and Wed, Thurs evening

Bread & butter

Cauliflower soup (ve)

Goats cheese (v) beetroot, mizuna

Pork and apricot roll pickled vegetables, mustard gel supplement charge £1.50

Pan fried stonebass (c) crushed new potatoes, tenderstem broccoli, fish nage

Yorkshire chicken (c) creamed potato, peas, bacon, lettuce supplement charge £2.00

Five bean chilli (ve) (c) basmati rice, coriander

Bread and Butter pudding (v) vanilla ice cream

Crème brulee shortbread

Selection of British cheese chutney, crackers supplement charge £3.00

SAMPLE MENU

Snacks

Beefy milk bread, Lydgate butter, caramelised onion, chive £5
Focaccia, sundried tomatoes, olive oil, balsamic £4 (ve)
House marinated olives (Nocellara, Niçoise, Kalamata) £2.5 (v)
Curried scotch egg, coriander emulsion £5

Starters

White onion velouté Lancashire bomber rarebit, sourdough toast £7 (v)

Pan fried scallops black lentil dhal, onion bhaji, coriander £11 (c)

Mains

'Estrella' battered haddock hand cut chips, tartare sauce, mushy peas £15

Pie of the day £16.5 (please ask for details)

Curry of the day £16.5 (please ask for details)

Ribeye 283g approx. weight £32 served with onion rings, plum tomato, portobello mushroom Your choice of Hand cut chips, French fries or new potatoes peppercorn sauce, blue cheese butter

Desserts

Rhubarb £7(c) warm rice pudding, poached rhubarb, rhubarb consommé, milk crumb, spiced ice cream (vegan available)

Ginger £8

citrus cremeux, ginger crumb, yuzu curd, caramelized white chocolate, yoghurt sorbet

v-vegetarian ve-vegan c-coeliac suitable n-contains nuts any other allergies, please speak to a member of staff