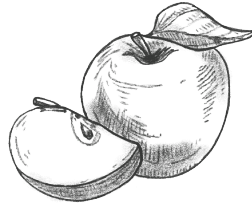


# SET MENU

TWO COURSES 12.95

Add a third course for 3.50

Available Monday to Friday until 5.00pm



## NIBBLES

Rustica olives ve 2.25 Basket of stone-baked baguette v 2.25

Baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise v 4.50

Garlic baguette v 2.80

## STARTERS

Haricot bean & wild mushroom soup, smoked ancho chilli oil drizzle ve gf df

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Pear, apple, roquette & watercress salad with dried apricots & walnuts, Jervaulx blue cheese dressing v gf

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Celeriac salad, poached free range egg, Dijon mustard dressing, shallot crisps v df gf *(without shallot crisps)*

## MAINS

Spiced lamb brochettes, Moroccan vegetable cous cous, toasted almonds df

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Grilled Cornish mackerel fillet with pear & apple chutney, griddled aubergine, roast piquillo pepper & roquette salad, lemon scented dressing gf df

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

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Pumpkin risotto, spiced sweet potato wedges ve gf df

## DESSERTS

Poached pear "Belle Hélène", warm chocolate sauce, vanilla ice cream, toasted almonds ve gf df

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Crème caramel, butter biscuit v gf *(without biscuit)*

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Steamed treacle sponge pudding, orange & Cointreau sauce, crème fraîche v

## SIDES

Chips ve 3.75 - Dauphinoise potato v 4.25 - Wilted spinach & kale with Wyke Farm Cheddar sauce & almonds v 4.25

Buttered green beans v 3.90 - Mixed leaf salad ve 3.50 - Sweet potatoes fries ve 3.90 - Winter coleslaw salad ve 3.90