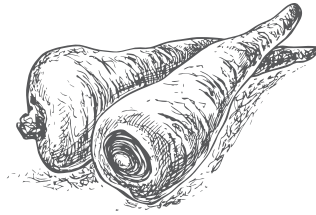


# SET MENU

TWO COURSES 12.95

Add a third course for 3.50

Available Monday to Saturday until 6.30pm



## 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

Roast parsnip soup, honey & lemon dressing, toasted pumpkin seeds ve gf df

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Grilled goat's cheese, roasted Braeburn apple, olive & green bean salad, Dijon mustard dressing v gf

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Winter vegetable fritter, pumpkin chutney, pumpkin purée, kale crisp ve gf df

## MAINS

Pan-fried Barnsley lamb chop, Boulangère potatoes, creamed spinach & kale, gravy

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Pan-fried trout fillet, prawn & spring onion new potatoes, lemon butter gf

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

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Penne pasta with courgetti, baby spinach, basil, walnut & garlic pesto, toasted walnut garnish ve gf df

## DESSERTS

Spiced apple with ginger & citrus crumble, toasted almonds, double cream v gf ve df *(without double cream)*

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Crème caramel, crisp vanilla biscuit v *(gf without biscuit)*

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Brioche & butter pudding with golden sultanas, double cream 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