



Lunch Menu

Tuesday 1 – Friday 11 April

To Start

Watercress, spinach & potato soup (v)

Smoked haddock Scotch egg, curry spices, buttermilk & green apple

Sauteed chicken livers on sourdough toast, balsamic onions & veal jus

Main Course

Wild garlic pheasant Kiev, creamed sweetcorn & peas

Fillet of seabass, Jersey royals, mint and anchovy butter, English asparagus, lemon butter sauce

Risotto Primavera – peas, asparagus, broad beans & parmesan (v)

Desserts

Yorkshire rhubarb Eton Mess

Warm chocolate sponge, chocolate custard, vanilla ice cream

A selection of cheeses from Harvey & Brockless, celery, frozen grapes, candied pecans, crackers & chutney

2 Courses £14.00

3 Courses £16.00

**If you have any intolerances or allergies, please speak to a member of our team
and they will be happy to advise**

