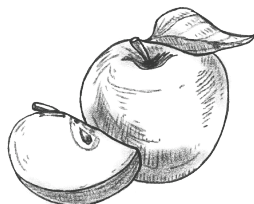


# SET MENU

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** 2.00  
Baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise **v** 4.25  
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** 3.50 - Minted new potatoes **v** 3.50 - Spinach with Wyke Farm Cheddar sauce **v** 4.50 - Mixed greens **v** 3.90  
Mixed leaf salad **ve** 3.50 - Sweet potatoes fries **ve** 3.90 - Thai green leaf salad with green papaya & cashews **ve** 3.90