## 5-11 ${ }^{\text {th }}$ August 2024

## 2 Courses with a Side or Sauce $£ 25$

## Starters

Tom Yum Soup Fragrant Thai soup, crusty bread and sea salt butter (Vg*)
Crispy Cod Scampi Curried cod scampi, tartare crème fraiche, house pickles, burnt lemon
Chicken Lollipops Irn Bru glazed chicken skewers, chilli dipping sauce, rainbow slaw
Smoked Duck Parfait Chicken liver \& smoked duck parfait, caramelised red onion chutney, focaccia crisp breads

Heritage Carrot Salad Quinoa granola, pomegranate, hummus \& dried cranberries (Vg)

## Mains

Roasted Butternut Squash Butternut squash \& sage gnocchi, roasted squash, vegan feta and hazelnuts (Vg)
Chicken Schnitzel Lemon \& oregano chicken schnitzel, fried hen's egg, capers, truffle aioli, hand cut chips
Hand Battered Fish \& Chips Local beer battered haddock, hand cut chips, tartare sauce, mushy peas
Char-Grilled Burger Double patty beef burger with cheese in a brioche bun, burger relish, baby gem lettuce, tomato \& French fries

Shepherd's Pie Slow cooked lamb shepherd's pie cheddar \& parmesan mash, fine beans
'Three Little Pigs' Slow cooked pork belly, black pudding, confit pork bonbon, mustard mash, apple \& tarragon puree, cider gravy

Flat Iron Steak Dressed with watercress, bearnaise sauce and French fries

## Sides

Rocket \& Spinach Salad with truffle dressing \& parmesan (V)
Hand Cut Chips with smoked sea salt \& rosemary (Vg
French fries with smoked sea salt \& rosemary (Vg)

Peppercorn
Chip Shop Curry (V)

## Sauces

Buttered New Potatoes with herb and garlic butter (V)
Stir-Fried Spinach with garlic chilli and ginger (Vg)
Beer Battered Onion Rings (V)
Bearnaise Sauce (V)
Truffle Aioli (Vg*)

## Desserts

Glazed Pineapple Caramelised pineapple tarte tatin, mango sorbet, chilli \& lime syrup (Vg*)
Sticky Toffee Pudding Yorkshire Tea infused, butterscotch sauce, vanilla ice cream (V)
Rhubarb Frangipane Granny Smith apple sorbet, vanilla crème Anglais (V)
Selection of Ice cream \& Sorbets ( $\mathrm{Vg}^{*}$ )

