PRE~THEATRE & EARLY BIRD

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1 COURSE £11.95 ~ 2 COURSES £15.95 ~ 3 COURSES £19.95

Available; Tuesday 12-2pm, 5.30-9pm, Wednesday - Saturday 12-2pm, 5.30-7pm

To Begin

To Follow

THE TANNIN LEVEL SOUP OF THE DAY

Served with Our Daily Toasted Breads (V,RGF)

SMOKED HADDOCK & LEEK FISHCAKE

Sautéed Leeks, Dressed Leaves, Homemade Tartare Sauce

CHICKEN LIVER PARFAIT

Granary Toast & our House Caramelised Red Onion Marmalade (RGF)

BUFFALO MOZZARELLA AND SUNDRIED TOMATO ARANCINI

Risotto Rice Balls, Green Leaves, Basil Oil (V)

BURNT GOATS CHEESE

Goats Cheese & Chive Brulee, House Smoked Beetroot Jam, House Breads (V, RGF)

TORCHED MACKEREL SALAD

Mackerel Filet, Chicory, Beetroot, Apple, Sweet Carrot, Salad Leaves, Dill Crème Fraiche (GF)

Puddings

DUO OF PORK

Crispy Belly Pork, Black Pudding and Tarragon Pie, Buttered Mashed Potato, Honey Roast Chantenay Carrots, Baked Apple Puree, Pork Jus

WARM CORN FED CHICKEN or GRILLED HALLOUMI SALAD

Sautéed New Potatoes, Wilted Spinach, Sugar Snap Peas, Sunblushed Tomatos, Chorizo (RV)

CLASSIC FISH & CHIPS

Black Sheep Beer Battered Haddock, Homemade Chips, Pea Puree

POTATO, BEETROOT & LEEK ROSTI

Wilted Spinach, Soft Poached Egg, Rarebit Soldiers, Rarebit Veloute (V)

TOULOUSE & PORCINI TAGLIATELLE

Toulouse Sausage, Porcini & Wild Mushrooms, Sautéed Covelo Nero

ATLANTIC KING PRAWN RISOTTO

Our Signature Risotto; King Prawns, Garden Peas, Baby Spinach, Basil & Herb Oil (RV)

HEIRLOOM COURGETTE & YORKSHIRE FINE FETTLE TART

Individual Handmade Shortcrust Pastry Tart, Buttered Baby New Potatoes, Thyme & Cream Reduction (Fine Fettle – Yorkshire's answer to Feta Cheese!) (V)

8OZ RUMP (£4.50 SUPP)

With Skinny Fries & Salad

HOUSE BURGER (£2.00 SUPP)

Crisp Gem Lettuce, Sliced Tomato, Melted Cheddar Cheese and our House Burger Sauce

STICKY TOFFEE PUDDING
BRULEE OF THE DAY
ICE CREAM DUO
DARK CHOCOLATE BROWNIE
CRUMBLE