



TWO COURSES 25 THREE COURSES 29.50

Available Sunday-Thursday 12:00-22:00 & Friday-Saturday 12:00 - 16:45 *

WHILST YOU DECIDE

WARM BREAD SELECTION	7	MARINATED OLIVES	5
Olive oil & balsamic vinegar or hummus & red onion marmalade		GARLIC BREAD	5.5
SMOKED PAPRIKA CRISPS	5	CHEESE & GARLIC BREAD	6.5
With a selection of dips		🍷 PAIR YOUR NIBBLES WITH Lyrarakis Assyrtiko or Henri Ehrhart Cremant 'Harmonie' Brut	

STARTERS

BREADED BRIE

Deep fried, with a honey fig jam & dressed leaves

SMOKED SALMON & CRAYFISH TIAN

Avocado, cucumber, tomato & parmesan cheese straws

🍷 **PAIR WITH** Haton Reserve Champagne

SOUP OF THE DAY

With warm bread & garlic butter

HOT HONEY CHICKEN WINGS

With sesame seeds & dressed leaves

🍷 **PAIR WITH** Palooza Blanc

PULLED PORK SPRING ROLLS

With smoked bacon, chipotle mayonnaise & dressed leaves

BUFFALO MOZZARELLA & BASIL ARANCINI

In a rich chilli Napoli sauce

🍷 **PAIR WITH** Valle Berta Gavi

SIDE DISHES

Cajun fries	4.5
Hand cut chips	5
House salad	4.5
Caesar dressed salad	5
Chunky coleslaw	4.5
Parmesan & red wine jus mash	6
Garlic & herb new potatoes	5
Maple roasted carrots & parsnips	5.5
Cauliflower & blue cheese gratin	6
Sauteed green vegetables with toasted flaked almonds	6

SUNDAY ROAST

Choose From:

CHICKEN SUPREME CONFIT PORK BELLY ROAST BEEF

Served with Yorkshire pudding, roast potatoes, seasonal vegetables & gravy

£23

Only available on Sundays
From 12:00 whilst stock lasts

An optional 10% service charge will be added to your final bill, 100% of which will be distributed amongst the staff working here today.

* Not available on race days, bank holidays & special occasion days
Management reserve the right to withdraw or amend these timings at their discretion

MAINS

VEGETABLE LINGUINI

Seasonal vegetables, roasted red peppers & red onion in a rich Napoli sauce

SEABASS FILLET

Pan roasted, with mashed potato, mussels, pak choi, sugar snap peas & a tarragon lemon butter

🍷 **PAIR WITH** Fernlands Sauvignon Blanc

BAKED AUBERGINE PARMIGIANA

Layered with mozzarella, parmesan & tomato sauce, served with garlic bread & dressed leaves

🍷 **PAIR WITH** Mozzafiato Primitivo

PAN ROASTED RUMP OF BEEF

8oz rump of beef cooked medium rare. Parmentier potatoes & carrots, in a wild mushroom & shallot red wine base

CRISPY CHICKEN BURGER

Chicken breast, BBQ pulled chicken, cheddar, lettuce, gherkin & beef tomato, with cajun fries & coleslaw

BEEF BURGER

Cheddar, lettuce, gherkin, beef tomato & burger sauce, with cajun fries & coleslaw

Add bacon to your burger **or** swap cheddar for Harrogate blue cheese **2**

CHICKEN KYIV

Garlic butter filled chicken, smoked bacon mashed potato, kale & carrots

BEER BATTERED HADDOCK

Hand cut chips, with garden **or** mushy peas, lemon wedge & tartare sauce

🍷 **PAIR WITH** Lua Nova Vinho Verde

FRENCH TRIMMED PORK CHOP

Garlic & herb crushed new potatoes, caramelised leeks, kale, apple compot & a red wine jus

🍷 **PAIR WITH** Dominio De La Fuente Garnacha

CHICKEN & BACON CAESAR SALAD

Grilled chicken breast, crispy bacon, lettuce, anchovies, croutons, parmesan & a caesar dressing

SAUCES **3.5**

Harrogate Blue Cheese - Red Wine Jus
Confit Garlic Butter - Peppercorn

UPGRADE TO SUNDAY ROAST ADD £5 TO SET MENU PRICE

Chicken supreme, pork belly or beef, served with Yorkshire pudding, roast potatoes, seasonal vegetables & gravy

Only available on Sundays, whilst stock lasts

DESSERTS

COFFEE PANNA COTTA

Biscuit crumb, mascarpone cream, berries & pistachio pieces

SEASONAL SORBET & FRUIT

Three scoops with seasonal fruit.
Mango passionfruit or Raspberry

STICKY TOFFEE PUDDING

Warm butterscotch sauce, berries & a choice of vanilla ice cream **or** cream

DARK CHOCOLATE BROWNIE

With honeycomb ice cream & salted caramel sauce

**MANY OF OUR DISHES CAN BE ADAPTED TO SUIT A RANGE OF DIETARY REQUIREMENTS.
PLEASE ASK YOUR SERVER FOR DIETARY VERSIONS OF OUR MENU.**

Please always inform your server of any allergies before placing an order, as not all ingredients can be listed. Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes. Fish may contain bones. Olives may contain stones.