



SET MENU

TWO COURSES £28 | THREE COURSES £36

Available Monday - Thursday until 6:30pm | Friday - Saturday until 6pm

STARTERS

LAMB KOFTA

Grilled Spiced Lamb Kofta made from the finest Yorkshire lamb mince, house mixed salad and home-made mint yoghurt.

DUCK LIVER AND ORANGE PÂTÉ

Yorkshire finest duck liver and orange pâté, caramelised onions, crusty sourdough.

ZUCCHINI TARTARE (GF, V, VG OA)

Gently spicy sauteed zucchini, tomatoes and onions, served with dollop of thick Greek yoghurt and crusty sourdough.

HOMEMADE DESSERTS

BANOFFEE PIE

Classic British dessert, toffee sauce and marshmallow fluff.

STICKY TOFFEE PUDDING

Sticky toffee pudding, toffee sauce, vanilla ice cream.

LEMON POSSET (GF OA)

Refreshing and zesty pudding, dried raspberries and shortbread.

PANNA COTTA (GF)

White chocolate panna cotta served with fruit compote.

MAINS

8OZ BEEF BURGER

Yorkshire finest 2x 4oz beef patty in a brioche bun with red onion, tomato, baby gem, cheddar cheese and our home-made burger sauce served with crispy skin on fries.

BEEF ONGLET HANGER STEAK

Beef onglet hanger steak, served pink on the bed of home-made chimichurri, served with crispy skin on fries.

CHICKEN SKEWER (GF OA)

Grilled lemon, lime and honey chicken fillets on the skewer, seasonal grilled veg & crispy skin on fries, served with home-made tzatziki.

VEGETABLE PLATTER (GF, V, VG OA)

Pan fried seasonal green vegetables, bottom mushrooms and roasted new potatoes, cherry tomatoes finished with balsamic glaze.



GF = Gluten Free

V = Vegetarian

VG = Vegan

OA = Option Available

If you have a food allergy or a special dietary requirement, please inform a member of our staff.

An optional 10% service charge is added to your bill and shared equally among our staff.

If you prefer not to pay it, simply let your server know.