



**TWO COURSES £23.95**

**THREE COURSES £28.95**

## *Starters*

**SOUP OF THE DAY**, please check with your server for today's special **V**

**ORANGE AND TARRAGON SMOKED SALMON PLATE**, capers, cornichons, lemon gel, toasted rye bread (supp. £2.00pp)

**STEAMED ASPARAGUS**, smoked tomato and shallot salsa, olives, herb salad **VG/GF**

**DEEP FRIED PANKO BREADED BRIE**, homemade chutney **V**

**SMOKED HAM HOCK AND FOIE GRAS TERRINE**, soused apple, toasted brioche (supp. £1.50pp)

**SCALLOPS OF THE DAY**, ask your server or see our blackboard for today's special (supp. £3.00pp)

**SMASHED AVOCADO AND LIME**, toasted sourdough, shallot, lemon oil **VG/GF**

## *Roasts*

All our roasts are served with fat roasted potatoes, seasonal vegetables, Yorkshire pudding and real gravy

**SLOW ROASTED RARE BREED DRY AGED SIRLOIN OF BEEF**, horseradish sauce (supp. £1.00pp)

**ROASTED BELLY OF GLOUCESTER OLD SPOT PORK**, homemade apple sauce

**ROAST OF THE DAY**, please see your server or check our blackboard for today's special

**TRIO OF ROASTS**, a mixed plate with each of our three roasts served with all the trimmings, pigs in blankets (supp. £2.50pp)

## *Mains*

**6OZ DRY AGED RARE BREED BEEF BURGER**, house relish, lettuce, tomato, Swiss cheese, skin on fries

**PEA AND ASPARAGUS RISOTTO**, wild garlic, Parmesan, truffled egg **VG**

**RUNNERS TUNA NIÇOISE**, green beans, baby potatoes, Kalamata olives, secret leaves (supp. £1.00pp)

**PAN FRIED SEA BASS**, sea vegetables, sweetcorn and sun blush tomato broth **GF**

**SPICED CHICKPEA AND POTATO CAKES**, sweetcorn and shallot salsa, cornichons **VG/GF**

**GRILLED CHICKEN SANTA FE SALAD**, black beans, cranberries, sweetcorn, avocado, feta, leaves, tortilla, peanut and lime dressing

## *Sides*

**STEAMED CHILLI BROCCOLI AND ALMONDS** £3.50 **VG**

**CAULIFLOWER CHEESE** £4.00 **V**

**HONEY AND BEER GLAZED PIGS IN BLANKETS** £6.00

## *Desserts*

**RICH CHOCOLATE MARQUISE**, honeycomb, salted maple ice cream (supp. £1.00pp) **V**

**LEMON TART**, raspberry sorbet **V**

**STICKY TOFFEE DATE PUDDING**, clotted cream ice cream

**BLUEBERRY CHEESECAKE**, blueberry gel, coulis

**RUNNERS CHEESE BOARD**, Harrogate blue, Clara goat's cheese, Mrs Kirkham's Lancashire, crab apple gel, fresh apple, artisan crackers (supp. £2.00pp)



**V = VEGETARIAN • VG = VEGAN • GF = GLUTEN FREE**

An optional 10% service charge will be added to all dining bills. 100% goes to the staff.

Some of our dishes contain nuts. Please let us know if you have any allergies.

