

# Set Menu

**TWO COURSES** *for 15.50*  
**ADD A THIRD COURSE** *for 3.50*

*Served Monday to Friday from 4.00pm*

*Saturday from 12.00pm*



*Cream of cauliflower & Grana Padano soup* (v)

*Roasted fennel, rhubarb, pink grapefruit & roquette salad,  
orange & pink grapefruit citrus dressing* (ve)

*Celeriac remoulade, crispy shallots, pan-fried bacon lardons & baby leaf salad,  
Dijon mustard dressing*

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*Slow-cooked duck leg, sautéed potatoes, French beans, endive salad,  
black cherry vinaigrette*

*Grilled flounder, minted pea purée, new potatoes & Pickering watercress*

*Steak Frites, garlic & herb butter, fries, green salad*

*(2.00 dish supplement applies)*

*Avocado on toast with poached free-range eggs;  
Pickering watercress, olive oil, chive & chilli dressing* (v) (ve) *without eggs*

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*Caramelised banana & chocolate mousse, cinder toffee* (v)

*Brioche & butter pudding, golden sultanas, crème anglaise* (v)

*Cherry & apple compote, toasted almonds* (ve)

Some of our dishes contain olive or date stones, fish bones, shot, nuts and nut derivatives.  
**ALLERGENS:** Please let us know of any allergies before you order. Allergen information by dish is on our allergen menu - available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, kitchens are busy environments so we cannot guarantee their total absence in our dishes.