

LUNCH MENU

2 courses for £20 3 courses £25

STARTERS

Homemade Soup Of The Day £8.00

Game Terrine, leeks, pickled baby vegetables, brioche crisp, sage emulsion, prune purée £12.00

Artichoke & Wild Mushroom Filo Tart, pear purée, mushroom ketchup, truffle, herb oil (v) £10.00

LIGHTER BITES

Eggs Benedict, honey roast ham, poached eggs, hollandaise, toasted english muffin £10.50

Smoked Salmon, avocado, sourdough, red onion marmalade £14.50

Garlic Wild Mushrooms, rosemary focaccia, poached eggs, hollandaise sauce £13

Fish Platter, tuna tartare, haddock goujon with tartare sauce, smoked salmon, pickled cucumber £16

Beetroot Salad, goat's cheese, pear, chimichurri, brioche crisps (v) £13.50

MAINS

Posh Fish Finger Sandwich with tartare sauce and baby gem £14.50

Chicken Sandwich, brie, bacon jam, baby gem in homemade rosemary focaccia £14

Toasted Club, smoked applewood cheddar, red onion marmalade, spinach, malted bloomer £13

Steak, blue cheese and tomato chutney flatbread (*lunch offer supplement £5*) £18.50

Tykes Burger, cheese sauce, crispy Pancetta £18.50

Cajun chicken burger, Emmental cheese, garlic mayonnaise, coleslaw, bun garnish £17.50

Spiced Chickpea & Red Pepper Burger, red onion marmalade (v, ve) £16.50

Flat Iron Steak, confit tomato, grilled mushroom (gf) (*lunch offer supplement £5*) £23.50

All served with hand cut chips and coleslaw

DESSERTS

Warm Chocolate Fudge Brownie , salted caramel sauce, vanilla ice cream £8.50

Sour Cherry & Almond tart, red cherry swirl ice cream (n) £9

Blood Orange Cremeux, spiced sponge, burnt meringue, candied orange, orange curd, meringue shard £9

Yorvale Ice Cream & Sorbets (3 scoops) £8.00
Ask your server for today's selection

Cheese and Biscuits
homemade chutney, fruit garnish
Ask your server for today's selection

One piece £8.00 Two piece £11.00 Three piece £13.00
(two & three pieces not included in lunchtime offer)

(gf) gluten free (v) vegetarian (ve) vegan (n) contains nuts

If you suffer from any allergies, please make us aware when ordering - we're happy to provide further information on the 14 specified allergens contained in our dishes. Whilst every effort is made to minimise cross-contamination, our dishes are freshly prepared in a kitchen that handles multiple allergens.

We cannot, therefore, guarantee that any item on our menu is allergen or gluten free.