**SET MENU**

**LUNCH 12.00 – 17.00 2 COURSE £13.95 3 COURSE £16.95**

**MON - THURS 17.00 – 21.00 2 COURSE £15.95 3 COURSE £18.95**

**FRI – SAT 17.00 – 18.30 2 COURSE £15.95 3 COURSE £18.95**

**Starters**

Chefs Homemade Soup of the Day

Chicken Liver Parfait with Toasted Snippets & Onion Jam

Tofu & Pesto stuffed Heritage Tomatoes

Portobello Mushrooms, Creamy Peppercorn & Stilton Sauce

On Rustic Toast

Camembert, Fig & Onion Tart

Garlic & Cheese Flatbread

Tomato & Cheese Flatbread

**Mains**

Purple Sprouting Broccoli & Wenselydale Quiche with New Potato Salad

Beer Battered Cod & Chips, Minted Mushy Peas & Tartar Sauce

Honey Glazed Ham, Egg & Chips

8oz Sirloin or Ribeye Steak, Tomato, Mushroom & Chips (Supplement £5.00)

Mushroom & Ricotta Ravioli in a Wild Mushroom & Madeira Broth

8oz Homemade Burger with Cheese, Tomato, Onion & Chips

Trio of Sausage & Mash, Buttered Greens & Onion Gravy

**Desserts**

Sticky Toffee Pudding & Vanilla Ice Cream

Chocolate Brownie & Vanilla Ice Cream

Lemon Ripple Tort & Lemon Sorbet

Selection of Homemade Ice Creams & Sorbets

Hot Waffle & Summer Fruit Compote

Selection of Cheese & Biscuits, Homemade Chutney (Supplement £3.00)