

2 Courses For £20, 3 Courses for £25

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To Start

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Coronation-Style Whitby Crab, Pickled Cucumber, Samphire, Brown Bread (Gf On Request)

Whipped Goats' Cheese & Roasted Rhubarb, Hot Honey, Mixed Seeds, Rocket, Croutes
(Gf On Request)

Slow-Cooked Pork Belly, Burnt Apple Purée, Pickled Red Cabbage, Mustard Dressing,
Watercress & Rocket (Gf)

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Mains

Meat

Bone-In Yorkshire Chicken Supreme, Wholegrain Mustard & Spinach Hash, Roasted
Carrots, Chicken Jus (Gf)

Fish

'Boltmaker' Beer Battered Haddock Loin, Minted Marrowfat Peas, Skin On Fries (Gf On
Request)

Vegetarian

Spring Vegetable Tagliatelle, Broad beans, Peas, Tenderstem Broccoli, Wild Garlic Pesto,
Parmesan (Gf On Request)

To Finish

Rhubarb & Custard Cheesecake Pot, Chocolate Soil

Dark Chocolate & Cherry Delice, Pouring cream, Salted Caramel Shard (VE)

Vanilla Panna Cotta, Roasted Yorkshire Rhubarb, Ginger Crumb (Gf On Request)

*(V) Vegetarian (GF) Gluten Free (VE) Vegan. Dishes can be prepared Gluten Free – Please ask for details. We cannot guarantee that
any items are completely allergen free due to kitchen production methods.*