

FRIDAY 14 – SATURDAY 15 FEBRUARY, 5 – 9PM 2 COURSES £22.95, 3 COURSES £26.95



Baked Camembert Sharer crudité and croutes (v) - for 2 to share
Textures of beetroot & goats cheese pressing, macaroon, curd, roasted & pickled (gf)
Soup of the moment warmed bread, sea salted butter (v, ve & gf available)
Pan seared king scallops black pudding, Yorkshire cheddar fritter, cauliflower sauce (+3)
Coronation chicken terrine tomato & red onion relish, mango chutney, riata & crisp breads



Brie stuffed chicken wrapped in wild garlic & pancetta, roasted celeriac, braised leeks, wild mushroom sauce (gf)
Poached monkfish scallop and saffron mousse, chive cream potato, spiced tomato sauce (gf)
Twice baked souffle, fountain's gold cheese, salt roasted walnuts, artichoke & spinach cream (v)
10oz ribeye triple cooked chips, confit tomato, portobello mushroom & dressed leaves (+9)



Assiette of chocolate Sharer chocolate fondant, macaroon, salted caramel brownie, dark chocolate ice cream, hot chocolate sauce (v) - for 2 to share

Pina Colada rum baba sponge, rum roasted pineapple, coconut parfait & lime curd (v)

Duck egg custard tart rhubarb compote & salted caramel ice cream (v)

Blood orange & passion fruit cheesecake mango sorbet (v)



Balsamic root vegetables (v, gf) | 3.50 Seasonal greens (gf) | 3.50 Stockpot carrots (gf) | 3.50 Saag aloo (gf) | 3.50 Curried onion rings (v) | 3.50 Triple cooked chips (v) | 3.50

Harrogate blue cheese | 3.50 Peppercorn sauce | 3.50 **Buttered broccoli & toasted almonds** (v, gf) | 3.50 **Truffled wild mushroom mac 'n' cheese** (v) | 3.50 **Mixed salad** (gf) | 3.50 **Champ mashed potato** (gf) | 3.50 **Truffle, balsamic & parmesan fries** (v) | 3.50

Red wine jus | 3.50 Roasted garlic & herb melting butter | 3.50