



LETS DO LUNCH OCTOBER - NOVEMBER SCHEDULE

Monday 29 th September 2025	Week One
Monday 6 th October 2025	Week One
Monday 13 th October 2025	Week One
Monday 20 th October 2025	Week Two
Monday 27 th October 2025	Week Two
Monday 3 rd November 2025	Week Two
Monday 10 th November 2025	Week One
Monday 17 th November 2025	Week One
Monday 24 th November 2025	Week One



LET'S DO LUNCH MENU ONE

2 COURSES - 20.5 3 COURSES - 24.5

NIBBLES

BUBBLE & SQUEAK BITES 6
Cranberry relish

SMOKED CHEESE CROQUETTES 5.5
Red pepper relish (V)

HERBED PITTA CHIPS 6
Roast beetroot & garlic hummus, Flaked almonds (V, VE)

LAMB KOFTAS 6
Feta, salsa and mint yoghurt

SALT AND PEPPER SQUID 6.5
Lemon Mayonnaise

STARTERS

SMOOTH CHICKEN LIVER PARFAIT
Toasted brioche, red onion marmalade, and a chive oil (GF*)

GRILLED GOATS CHEESE
Served with honey roast figs, poached pear and pistachios (V)

ROAST CELERIAC SOUP
Crispy cabbage (V, GF)

SPINACH & RICOTTA ROLLS
Tomato chutney, toasted hazelnuts (V)

BREADED BRIE
Apple & mango chutney, pistachio crumb (V)

SLOW COOKED PORK BELLY BITES
With an apple compote and a wholegrain mustard sauce (GF)

SPICED ROAST CAULIFLOWER
Pickled raisins, wild mushrooms, pomegranate and a chestnut puree (V, VE, GF)

MAINS

6OZ SIRLOIN STEAK +3
Garlic and herb sautéed mushrooms, triple cooked chips and a peppercorn sauce (GF)

**ROAST BUTTERNUT SQUASH,
RICOTTA & SPINACH CANNELLONI**
Served with pesto and toasted walnuts

CLASSIC COQ AU VIN
Served with garlic and chive creamed potato and kale

SALMON EN CROUTE
Served with braised red cabbage and a lemon cream sauce

BEER BATTERED COD FILLET +4
In our signature Bradfield Brewery 'Yorkshire Farmer' ale batter and served with triple cooked, thick hand cut chips, mushy peas, homemade curry sauce and tartar sauce

SLOW COOKED BEEF BRISKET
Served with sautéed new potatoes, roast root vegetables and red wine gravy

**WILD MUSHROOM & ROAST
CELERIAC RISOTTO**
Served with crispy onions and truffle oil

SIDES

+6 each

TRIPLE COOKED CHIPS
Choice of dip (V)

SAUTÉED NEW POTATOES
(V, VE)

HONEY ROOT VEGETABLES
(V, VE)

AUTUMN GREENS
Garlic & fennel butter

DESSERTS

WHITE CHOCOLATE MILLE FEUILLE
Caramelised white chocolate and pistachio ice cream

CHEESE AND BISCUITS +3
Celery, grapes, chutney and a range of selected cheeses (GF*)

HOT PUDDING OF THE DAY
Choose from custard, ice cream or cream (V)

**BUTTERMILK & TONKA BEAN
PANNA COTTA**
Honeycomb, red wine poached pear

YORKSHIRE PARKIN
Fig & prune compote, treacle caramel sauce, clotted cream

BRANDY SNAP BASKET
A selection of sorbets and ice cream

A discretionary 10% service charge will be added to your bill. Please inform your server of any allergies before placing your order, as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request, and allergen charts can be found at the waiters' stations or provided by your server. Dishes marked with an asterisk (*) can be altered to accommodate dietary requirements.



LETS DO LUNCH

MENU ONE

2 COURSES - 20.5

3 COURSES - 24.5

DESSERTS

BUTTERMILK & TONKA BEAN PANNA COTTA

Honeycomb and a red wine poached pear

WHITE CHOCOLATE MILLE FEUILLE

Caramelised white chocolate and pistachio ice cream

YORKSHIRE PARKIN

Fig and prune compote, treacle caramel sauce and clotted cream

CHEESE AND BISCUITS +4

Celery, grapes, chutney and a range of selected cheeses (GF*)

HOT PUDDING OF THE DAY

Choice of custard, ice cream or cream (V)

BRANDY SNAP BASKET

A selection of sorbets and ice creams

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LETS DO LUNCH

MENU TWO

2 COURSES - 20.5

3 COURSES - 24.5

NIBBLES

BUBBLE & SQUEAK BITES 6
Cranberry relish

SMOKED CHEESE CROQUETTES 5.5
Red pepper relish (V)

HERBED PITTA CHIPS 6
Roasted beetroot and garlic hummus with flaked almonds (V, VE)

LAMB KOFTAS 6
Feta, salsa and mint yoghurt

SALT AND PEPPER SQUID 6.5
Lemon mayonnaise

STARTERS

SMOKED SALMON FISH CAKE
Pea puree, crispy leeks, poached egg

SWEET POTATO AND BLUE CHEESE FRITTERS
Classic Waldorf salad (GF, V)

HONEY ROAST BUTTERNUT SQUASH SOUP
Creme fraiche (V, GF)

DUCK LEG CROQUETTES
Asian slaw and plum sauce

GRILLED CHICKEN BREAST
Poached pear & watercress salad with crispy pancetta and aged balsamic (GF, DF)

SMOKED SALMON, DILL AND LEMON PATE
Roast beetroot, melba toast (GF*)

BETROOT & GOATS CHEESE TERRINE
Candied orange, rosemary focaccia (V, GF*)

MAINS

FISH PIE
Cod and salmon in a white sauce topped with duchess potatoes & seasonal greens

GRILLED PORK CHOP
Baked apple, sauteed potatoes, braised red cabbage, soubise sauce (GF*)

BEEF BOURGUIGNON
Creamy Mash, buttered cabbage and crispy onions (GF)

SWEET POTATO AND CHESTNUT CROQUETTES
Wild mushroom, creamed spinach tagliatelle (V)

PAUPIETTE OF PLAICE
Saffron mash, tenderstem broccoli, pumpkin veloute

5OZ BAVETTE STEAK +3
Sauteed new potatoes, confit cherry tomatoes, bernaise sauce (GF)

ROAST BUTTERNUT SQUASH, RICOTTA AND SPINACH CANNELLONI
Toasted walnuts (V)

SIDES

+6 each

TRIPLE COOKED CHIPS
Choice of dip (V)

SAUTÉED NEW POTATOES
(V, VE)

HONEY ROOT VEGETABLES
(V, VE)

AUTUMN GREENS
Garlic & fennel butter

DESSERTS

DARK CHOCOLATE AND CHERRY MOUSSE
Cherry gel, hazelnut soil, chocolate ice-cream (GF)

HOT PUDDING OF THE DAY
Choose from custard, ice cream or cream (V)

AUTUMN TRIFLE
Mulled jelly, caramelised white chocolate, creme patisserie, autumn fruits (V)

CHEESE AND BISCUITS +3
Celery, grapes, chutney and a range of selected cheeses (GF*)

PEAR & ALMOND FRANGIPANE PUFF PASTRY TART
Pear coulis, clotted cream (V)

BRANDY SNAP BASKET
A selection of sorbets and ice cream

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LETS DO LUNCH
MENU TWO

2 COURSES - 20.5 3 COURSES - 24.5

DESSERTS

DARK CHOCOLATE AND CHERRY MOUSSE

Cherry gel, hazelnut soil, chocolate ice cream (GF)

AUTUMN TRIFLE

Mulled jelly, caramelised white chocolate, creme patisserie, autumn fruits (V)

PEAR & ALMOND FRANGIPANE PUFF PASTRY TART

Pear coulis, clotted cream (V)

CHEESE AND BISCUITS +4

Celery, grapes, chutney and a range of selected cheeses (GF*)

HOT PUDDING OF THE DAY

Choice of custard, ice cream or cream (V)

BRANDY SNAP BASKET

A selection of sorbets and ice creams

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