



LET'S DO LUNCH

SEASONAL | LOCAL | INDULGENT

2 COURSES £20.50

3 COURSES £24.50

STARTERS

GRIDDLED SMOKED CHICKEN & PEACH SALAD

Toasted hazelnuts, rocket, mozzarella, orange dressing (GF)

CARAMELISED SHALLOT AND WENSLEYDALE TART TATIN

Roast beetroot, watercress, vanilla and balsamic reduction (V)

SMOKED HADDOCK GRATIN

Toasted sourdough, watercress

FETA & SPINACH FILO PARCELS

Mint yoghurt dressing, rocket (V)

MAPLE GLAZED HAM HOCK TERRINE

Apple compote, pistachios, wholemeal toast (DF, GF*)

GRILLED GOATS CHEESE BRUSCHETTA

Sundried tomato and black olive tapenade fresh basil (V)

CRISPY HENS EGG

Grilled black pudding, crispy smoked bacon, rocket pesto

CHEF'S

RECOMMENDATIONS

★ SEAFOOD LINGUINE

Prawns, squid mussels, chilli oil, lemon and garlic croutons

★ 5OZ SIRLOIN STEAK +4

Garlic mushrooms, peppercorn sauce, dressed rocket with triple cooked chips

★ CRISPY BEER BATTERED COD

+3
mushy peas, homemade tartare sauce, house curry sauce, triple cooked chips, lemon

Recommended with a chilled Sauvignon Blanc

SIGNATURE MAINS

MEDALLIONS OF PORK LOIN

Wilted spinach, toasted mustard seed and paprika mash, shredded leeks, roast shallot sauce (GF)

CHICKEN BREAST STUFFED WITH MOZZARELLA AND SUNDRIED TOMATOES

Sautéed new potatoes, tomato sauce & Mediterranean vegetables and chili oil (GF)

LEMON & THYME CHICKEN AND CHORIZO SKEWERS

Garlic and herb flatbread, giant couscous, harissa yogurt, French fries (GF*, DF*)

PAN FRIED SALMON

saffron mash, buttered broccoli, lemon cream sauce. (GF)

QUINOA, ROAST SWEET POTATO, FETA AND POMEGRANATE SALAD

Rocket, avocado, seeds, sweetcorn, broccoli (V, VE*)

ASK YOUR SERVER
ABOUT OUR
COCKTAILS

SIDES

+ 6 EACH



TRIPLE COOKED CHIPS

Golden crisp & finished with sea salt (V)



SAUTÉED NEW POTATOES

Lightly seasoned & finished with butter and fresh herbs (V, VE)



ROASTED ROOT VEGETABLES

Finished with herbs & honey (V, VE)



SAUTEED SPRING GREENS

With fennel infused Garlic butter (V, GF)



DESSERTS

WHITLEY HALLS SUMMER FRUIT PUDDING

Summer berries coulis & mascarpone Chantilly

LEMON POSSET

Pine-nut brittle, elderflower jelly, meringue shards & raspberry gel

PEACH & RASPBERRY TRIFLE

Raspberry jelly, creme patisserie, roasted thyme peaches, white chocolate ganache Montee
*Contains Alcohol

STRAWBERRY & WHITE CHOCOLATE CHEESECAKE

Vanilla creme fraiche, pistachio brittle, abstract chocolate

HOT PUDDING OF THE DAY

Served with custard, ice cream or cream (V)

CHEESE AND BISCUITS + 3

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

BRANDY SNAP BASKET

A selection of sorbets and ice cream

PERFECT PAIRINGS

MORAJO PINOT GRIGIO,

ITALY (HOUSE FAVOURITE)
Light and delicate with hints of melon and apricot — clean & easy-drinking

OCARINA MERLOT, CHILE (HOUSE FAVOURITE)

Smooth and approachable with ripe plum fruit — soft & rounded



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.



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