

2 COURSES 25.00 - 3 COURSES 29.50

Available Sunday-Thursday 12:00-10:00 & Friday-Saturday 12:00-4:45*

WHILST YOU DECIDE

MARINATED OLIVES	5	SELECTION OF WARM BREAD	7
GARLIC BREAD	5.50	With olive oil & balsamic vinegar	
GARLIC & CHEESE BREAD	6.50	OR Hummus & red onion marmalade	
PAIR YOUR NIBBLES WITH			
Lyrarakis Assyrtiko			

STARTERS

SOUP OF THE DAY		DEEP FRIED BRIE	
Served with flavoured bread & butter			
PULLED PORK SPRING ROLLS		BEETROOT & POACHED PEAR ARANCINI	
With smoked bacon, chipotle mayo & dressed leaves		In a Harrogate blue cheese sauce	
CHICKEN LIVER PATE			
Served with toasted soda bread, red onion marmalade & dressed leaves		SMOKED SALMON & CRAYFISH TIAN	
PAIRS WITH Fiametta Prosecco Rose			
PAIRS WITH Henri Ehrhart Cremant			

SIDE DISHES

Hand - Cut Chunky Chips	5
Skinny Fries	4.50
Beer Battered Onion Rings	5
House Salad	4.50
Rocket & Parmesan Salad	4.50
Cheddar & Herb Mash	5
Garlic & Herb New Potatoes	5
Maple Roasted Carrots & Parsnips	5.50
Cauliflower & Blue Cheese Gratin	6
Sautéed Green Vegetables	5.50

SUNDAY ROAST

Choose From:

CHICKEN SUPREME CONFIT PORK BELLY ROAST BEEF

Served with homemade Yorkshire pudding, roast potatoes, seasonal vegetables & gravy

22.00

Only available on Sundays.
From 12:00 whilst stock lasts

MAINS

BEER BATTERED HADDOCK

Served with hand-cut chunky chips, peas, lemon & tartare sauce

 **PAIRS WITH** Lua Nova Vinho Verde

FRENCH TRIMMED PORK CHOP

Served with garlic & herb crushed new potatoes, caramelised leeks, kale, apple compot & a red wine jus

PAN ROASTED SEA BASS FILLET

Served with mashed potato, mussels, pak choi, sugar snap peas & a tarragon lemon butter

CHICKEN KYIV

Served with smoked bacon mashed potato, kale, carrots & garlic butter

PAN ROASTED RUMP OF BEEF

8oz rump of beef, served medium rare. On a bed of parmentier potatoes & carrots, with a wild mushroom & shallot red wine jus

SMOKED SALMON & CRAYFISH

Served on a bed of mixed leaves, tomato, onion, avocado, cucumber with a french dressing

SAUCES

Peppercorn Sauce - Red Wine Jus
Harrogate Blue Cheese - Confit Garlic Butter

BEETROOT & POACHED PEAR RISOTTO

Served with Harrogate blue cheese, toasted flaked almonds

 **PAIRS WITH** Kendermanns Riesling

TOMATO & VEGETABLE LINGUINI

Seasonal vegetables, roasted red peppers & red onion in a Napoli sauce

ADD CHICKEN BREAST

4

To any of our pasta or risotto dishes

ATE O'CLOCK BEEF BURGER

Topped with cheddar cheese, lettuce, gherkin, beef tomato & burger sauce. Served with skinny fries & coleslaw

ATE O'CLOCK CRISPY CHICKEN BURGER

Topped with cheddar cheese, BBQ pulled chicken, lettuce, gherkin, beef tomato & burger sauce. Served with skinny fries & coleslaw

ADD TO YOUR BURGER

2

Add Bacon or Swap to Blue Cheese

SUNDAY ROAST

+4.50

Served with Yorkshire pudding, roast potatoes, seasonal vegetables & gravy

Only available on Sundays

Whilst stock lasts

DESSERTS

LEMON PANNA COTTA

With a raspberry biscuit crumb & fresh raspberries

SEASONAL SORBET & FRUIT

Three scoops, served with seasonal fruit. Please ask your server for today's flavours

STICKY TOFFEE PUDDING

With warm butterscotch sauce, berries & a choice of either vanilla ice cream or cream

DARK CHOCOLATE BROWNIE

With honeycomb ice cream & salted caramel sauce

 **PAIRS WITH** Heathcote Shiraz Cuvee

An optional 10% service charge will be added to your final bill. 100% of which will be distributed amongst the staff working here today.

Please always inform your server of any allergies before placing an order, as not all ingredients can be listed. Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes. Fish may contain bones. Olives may contain stones.

MANY OF OUR DISHES CAN BE ADAPTED TO SUIT A RANGE OF DIETARY REQUIREMENTS.
PLEASE ASK YOUR SERVER FOR DIETARY VERSIONS OF OUR MENU.