

# LUNCH MENU

2 COURSES £15 | 3 COURSES £20

## PARSNIP VELOUTE

*chestnut*

## FRIED DUCK EGG

*pancetta, wild mushroom*

## TEMPURA PRAWNS

*bloody mary dressing*

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## PUMPKIN & SAGE RAVIOLI

*sage butter sauce*

## PAN FRIED SEA BREAM

*crushed potatoes, salsa verde*

## DAUBE OF BEEF

*creamed mashed potato*

## CHICKEN MILANESE

*spinach, gremolata*

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## DARK CHOCOLATE MOUSSE

*madelines*

## BLOOD ORANGE CHEESECAKE

*candied orange, orange jelly*

## HARROGATE BLUE CHEESE

*crackers, chutney*

## SIDE ORDERS £3.50

HAND CUT CHIPS  
MINTED RATTE POTATOES  
CHAMP MASH POTATO

BROCCOLI HOLLANDAISE  
ROASTED SEASONAL VEG  
MIXED LEAF SALAD

*If you have an allergy or dietary requirement please keep us informed.*

*A discretionary service charge of 10% will be added to your bill and given to our food & beverage team. Thank you.*