

LUNCH

TO BEGIN

Butternut Squash Velouté – Parmesan Cream – Truffle (v, ve - without Parmesan Cream).	£6
Moules Marinière – Warm Focaccia	£11
The Grand Scotch Egg – Spiced Apple Ketchup – Apple & Fennel Salad	£8

HEARTY PLATES

Corn Fed Chicken Breast – Peas – Asparagus – Pancetta - Gnocchi	£19
Charred Aubergine – Curried Bulgar Wheat – Pomegranate – Tomato (v, ve)	£16
The Grand “Half-Pounder” Beef Burger – Pancetta Relish – Yorkshire Cheddar – Brioche Bun	£18
Prawn Baguette - Spicy Marie Rose - Gem Lettuce	£12
Grilled Vegetable Bloomer – Sunblush Tomato Pesto - Rocket (v)	£10
Coronation Chicken Wrap – Baby Spinach - Raisins	£11

SIDES

Chunky Chips - Thyme Salt	£4
Fries	£4
House Salad - Citrus Vinaigrette (v, ve)	£4
Tenderstem Broccoli - Garlic & Chilli Oil (v, ve)	£4
Honey Roasted Squash - Toasted Pumpkin Seeds (v, ve)	£4

DESSERTS

Clementine Tart - Chocolate Sorbet	£7
Baked Vanilla Cheesecake - Salted Caramel Ice Cream	£7
Sticky Toffee Pudding - Butterscotch - Vanilla Ice Cream	£7
Selection of Yorkshire Cheese - Celery - Chutney - Grapes - Crackers (Wensleydale Cranberry, Barn Cliff Brie, Yorkshire Cheddar & Harrogate Blue)	£12

Some of our menu items contain allergens and there is a risk that traces of these may be in any other food served here. We understand the dangers to those with severe allergies so have recorded which of these menu items contain any of the 14 named EU allergens as an ingredient.

Please ask to speak to a team member who can provide you with this information and may be able to help you make an alternative choice. A discretionary service charge of 12.5% will be added to the total bill.