

February Three Course Dinner Menu

Starters

- Chicken & Mushroom Pate - red onion marmalade, sourdough bread (gf req.)
- Chicken Satay Skewers - peanut dipping sauce
- Soup of the Day - toasted ciabatta (v, gf req.)
- Cauliflower Pakora - mango chutney (v)
- Finest Dressed Whitby Crab - lemon aioli, buttered brown bread - *£3 supplement*

Main Courses

- Sea Bass Fillet - sauteed potatoes, seasonal greens, lemon cream (gf)
- 12oz Ribeye Steak - fries, house salad, peppercorn sauce - *£6 supplement*
- Goats Cheese Pasty - dauphinoise potato. seasonal greens, rich tomato sauce (v)
- Steak & Ale Pie - creamy mash, vegetables, rich gravy
- Chicken Supreme - chorizo new potatoes, spinach, paprika cream (gf)

Desserts

- Vanilla Creme Brulee - shortbread biscuit
- Chocolate Mousse - praline, vanilla ice cream
- Earl Grey Tea Panna Cotta - orange salad
- Cheese & Biscuits Plate - *£3 supplement*

£30 per person