

# PRIME SET MENU

2 Courses / £15.95, 3 Courses / £18.95

## STARTERS

### CHICKEN LIVER PÂTÉ

Smooth pâté, onion chutney & toasted brioche

### BAKED CAMEMBERT

Baked whole camembert, onion chutney & toasted brioche (GF(b))

### VEGAN MEATBALLS 🍷

Vegan meatballs, chilli & tomato sauce, sourdough (VG)

### PRAWN & CRAYFISH COCKTAIL

Prawn & crayfish in marie-rose dressing, baby gem lettuce, lemon, soda bread (GF(b))

### BEEF SATAY SKEWERS (N) 🍷

Sirloin beef marinated in satay sauce, peanut sauce dip, chilli & spring onions

## MAINS

*All mains come with a choice of 1 of the following sides:  
Fries, Wedges, Greens, Garden Salad, New Potatoes*

### 8<sup>oz</sup> RIB-EYE OR 10<sup>oz</sup> RUMP STEAK (GF)

Char-grilled to your liking, tomato, mushroom, garlic butter, house salad  
£2 Supplement

### SPANISH MIXED GRILL 🍷

Piri-piri chicken breast, prawn skewer & chorizo sausage (GF)

### SALMON FILLET

Oven roasted salmon fillet, hollandaise sauce, house salad (GF)

### BARNESLEY LAMB CHOPS (GF)

Marinated in garlic & herbs, house salad

### MUSHROOM & PESTO GNOCCHI

Gnocchi with mushrooms, spinach, onion & pesto, house salad (VG)

#### *Additional sides:*

*Macaroni Cheese, Dauphinoise, Sweet Potato Fries, Onion rings £4.25*

*Mushrooms, Tomato & Mozzarella Salad, Sugar Snaps & Spinach, Caesar Salad £3.75*

## DESSERTS

### CHOCOLATE FONDANT

Melt in the middle fondant, cream, ice cream or custard (V)

### LEMON TART

Lemon curd cream, short crust pastry, cream or ice cream (V)

### BANOFFEE PIE

Pastry base, banana, caramel & whipped cream or ice cream

### CRÈME BRÛLÉE

Custard cream, crunchy caramel, shortbread biscuit (V)

### CHOCOLATE & SALTED CARMEL DELICE

Caramel, cream, chocolate sponge, biscuit base, cream or ice cream

(GF) Gluten Free / (V) Vegetarian / (VG) Vegan / (\*\*VG) Vegan version available

🍷 Moderately Hot / (GF(b)) Gluten Free without bread / (N) Nuts