

Menu

Sample Menu

Mains

- Porter braised beef pie, mash, spring greens – 10.95
- Butternut squash and leek pie, mash, spring greens – 8.95 (V)
- Baked haddock, new potatoes, green beans, beurre blanc – 11 (GF)
- Beetroot and goats cheese filo tart, asparagus, baked almonds – 9 (V)
- Pearl barley risotto, wild mushroom, goats cheese – 8.95 (V)
- Cumberland sausage, mash, cider gravy – 9 (GF)
- Prawns, garlic, chilli, parsley and bread - 9
- Soup of the day – 4.95 (VE)

Share

- Baked camembert, bread and crudités – 8 (V)

Sides

- Baked cheese leeks – 3.5 (V, GF)
- Spring greens – 3 (VE, GF)
- Brunswick chips – 3 (VE, GF)
- Bread & butter – 2.5 (V)

Desserts

- Ice cream by *Northern Bloc* – 2.5
- Homemade brownie and ice cream – 4.5
- Homemade brownie - 2.5
- Vanilla cheesecake – 4

Drinks

- Coffee supplied by *North Star Leeds*
- Espresso Martini – 7
- Bloody Mary – 7
- Thornbridge Jaipur IPA – 4.2
- La Linda Argentinian Malbec – 22.95

**Food allergies and intolerances – Before ordering please speak to our staff regarding any dietary requirements.
*Some dishes can be made vegan / gluten free on request.***