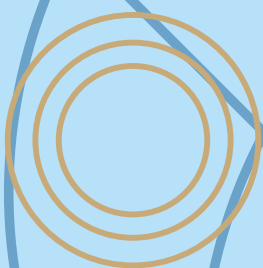


SET MENU



SET MENU

AVAILABLE UNTIL 6:30PM
MONDAY ~ SATURDAY

2 COURSE
£15.95

3 COURSE
£19.95

OUR SET MENU OFFERS 2 & 3 COURSE PRICE POINTS,
ONLY AVAILABLE AT THE STATED TIME

DISHES WILL BE CHARGED AT FULL PRICE
OUTSIDE OF THIS TIME



TO START

SOUP OF THE DAY (VG)*

TOPPED WITH GARLIC CROUTONS,
DARK RYE BREAD

MOULES MARINIÈRE*

CLASSIC SAUCE OF WHITE WINE, SHALLOTS, GARLIC
& CREAM, SERVED WITH CRUSTY DARK RYE BREAD

ROASTED ARTICHOKE & RED PEPPER ARANCINI (VG)

WITH ROMESCO SAUCE, TOASTED ALMONDS
& PINE NUTS

SALT & PEPPER CALAMARI

LIGHTLY FRIED IN FLOUR & SEASONING,
SERVED WITH AN AIOLI DIP

POTTED DUCK LIVER PARFAIT*

SERVED WITH A GOOSEBERRY & PROSECCO
CHUTNEY, CRUSTED CROSTINIS,
MINI CORNICHONS

GOAT'S CURD SPRING ROLL (V)

JULIENNE CARROT, BEAN-SPROUTS & SPRING
ONION, ROLLED IN CRISPY FILO PASTRY,
SERVED WITH BEETROOT COULIS

*GLUTEN FREE ON REQUEST. ALL FOOD IS PREPARED IN KITCHENS WHERE NUTS, GLUTEN AND OTHER ALLERGENS COULD BE PRESENT AND OUR MENU DESCRIPTIONS CANNOT INCLUDE ALL INGREDIENTS. FULL ALLERGEN INFORMATION IS AVAILABLE

FOR MAIN

OAK SMOKED SALMON FISHCAKE

MIXED WITH MASHED POTATOES, CAPERS & LEMON ZEST, PANKO BREAD-CRUMBED, ON A BED OF CRUSHED GARDEN PEAS, TOPPED WITH A POACHED HEN'S EGG & ACCOMPANIED BY A FRESH GREEN SALAD

CHICKEN SUPREME

DAUPHINOISE POTATOES, CURLY KALE WITH A CHORIZO, SILVER-SKIN ONION & RED WINE REDUCTION

STEAK FRITES*

SIMPLY PAN-FRIED 6OZ PORTERHOUSE STEAK, TOPPED WITH GARLIC BUTTER & ACCOMPANIED BY CRISPY SKIN-ON FRIES (£2 SUPPLEMENT)

GALANGAL SPICED SWEET POTATO CURRY (VG)*

CHICKPEA & SPINACH, COCONUT MILK THAI STYLE CURRY, JASMINE RICE, RICE CRACKERS

SEABASS FILLET*

SAUTÉED POTATOES, ASPARAGUS SPEARS & SAMPHIRE GRASS, TOPPED WITH SALSA VERDE, TOASTED PINE NUTS

WILD MUSHROOM RISOTTO (VG)

COOKED IN MUSHROOM STOCK WITH GARLIC & HERBS, BABY SPINACH & TOPPED WITH SALTED ALMONDS

TO FINISH*

~ TRY SOMETHING FROM OUR DESSERT MENU ~

DOUBLE CHOCOLATE BROWNIE*

BLACK CHERRY COMPOTE, CRUSHED PISTACHIO NUTS, SALTED CARAMEL ICE-CREAM

CLASSIC CRÈME BRÛLÉE (V)*

CARAMELISED SUGAR TOPPING, SHORTBREAD BISCUIT

WINTERBERRY ETON MESS (V)*

FRESH BERRIES, CHANTILLY CREAM, CRUSHED MERINGUE

GOOSEBERRY & CINNAMON CRUMBLE (VG)*

GRANOLA & OAT TOPPING, NORTHERN BLOCK VEGAN VANILLA ICE-CREAM

~ OR ENJOY 3 CHEESES OF YOUR CHOICE ~

ACCOMPANIED BY CRACKERS & SPICED PEAR CHUTNEY

BUFFALO BLUE

A SMOOTH AND CREAMY BLUE CHEESE MADE FROM THE HIGHEST QUALITY MILK FROM A BRITISH, SINGLE HERD OF WATER BUFFALO

WILD GARLIC YARG (V)

A MOIST CHEESE WITH A GARLIC LEAF COVERING THAT HAS A CLEAN, FRESH TASTE

BUTLERS SECRET MATURE CHEDDAR (V)

A STRONG MATURE TASTE MADE WITH IRISH MILK

TUNWORTH BRIE (V)

A SOFT, WHITE-RINDED CHEESE REMINISCENT OF FRENCH CAMEMBERT

YORKSHIRE BLUE (V)

A MILD, CREAMY, BLUE VEINED CHEESE THAT IS SWEET & BUTTERY TO TASTE

BLANCHE (V)

FRESH, SWEET & TANGY WITH FULL, MILKY FLAVOURS



upstairs

FOR RESTAURANT & COCKTAILS

1-5 OLD GATE, HEBDEN BRIDGE,
HX7 9JP, WEST YORKSHIRE