**Market Menu**

**Available Monday to Saturday 12noon to 6pm**

**& Tuesday Evening from 6pm to 9pm**

(Not available on Bank Holidays)

**Main Course £9.95 2 Courses £12.95 3 Courses £15.95**

**Soup of the Day**(v)(rgf)

Granary Bread

**Tomato Bruschetta**(v)

Balsamic Herb Oil

**Ham Hock Terrine**(rgf)

Piccalilli, Melba Toast

**Prawn & Crayfish Cocktail**(rgf)

Marie Rose Sauce, Fresh Brown Bread

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**Creamy Tomato, Basil, Pesto & Olive Tagliatelle**(v)

Parmesan Shavings

**Traditional Fish & Chips**(rgf)

Mushy Peas

**Chicken Schnitzel**

Skinny Fries, Green Salad, Garlic Butter

**Sea Bass Fillet**(gf)

New Potatoes, Summer Greens, White Wine Cream Sauce

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**Raspberry Panna Cotta**

Berry Coulis

**Sticky Toffee Pudding**

Toffee Sauce

**Lemon Posset**(gf)

Meringue Shards

**Duo of Yorkshire Ice-cream**(rgf)

Station-made: Madagascan Vanilla, Coconut, Kirsch Black Cherry, Rum & Raisin

*Northern Block - Chocolate & Sea Salt, Roasted Strawberry, Ginger Caramel, Hazelnut & Tonka Bean*

*Vegan: Chocolate & Orange Blossom, Peanut Chip, Sicilian Lemon Sorbet, Raspberry & Sorrel Sorbet*

(v) vegetarian

 (gf) gluten free or (rgf) gluten free by request.

Whilst we offer gluten-free menu options, we are not a gluten free kitchen.

Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Patrons are encouraged to their own satisfaction, to consider this information in light of their individual requirements and needs. Please inform a senior member of staff if you have any allergens or specific dietary requirements.

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Menu not available for group bookings of 15 or more.