

## Set Lunch Menu

Amuse bouche

### Starter

Beetroot and local gin cured salmon, bitter lemon gel, soused spring vegetables

Or

Potted Hereford beef, charred sourdough, onion butter and horseradish

### Main

Lancashire duck leg, Yorkshire rhubarb, celery tagliatelle, heritage potato

Or

Butter poached Skrei, pea fricassee, scallop roe veloute,

### Dessert

Macadamia nut cheesecake

*Cookie ice cream, Caramelised white chocolate*

Or

Coffee and petit fours

Or

British artisan cheeses, sourdough, water biscuit, dried fruits and nuts (£3 extra)

### Side Orders

Sautéed cabbage and onions £3.50 · Chequers triple cooked chips £4

Two courses £16.50

Three courses £19.50

Traditional ale battered fish and chips, tartar sauce, pea fricassee  
£13.50 (not included in set menu)

Available Tuesday - Saturday 12 – 3.00 pm

*Our dishes are made in the premises and cooked to order, please make us aware of any allergies and ask for further details of dishes that contain allergens*