



## **SET THREE COURSE DINNER**

£88.00 per person, for the whole table  
*Available Wednesday and Thursday evenings*

### **Starters**

Cured Fjord Sea Trout, Peach Gazpacho  
and a Basil Cream

Braised Lamb Shoulder, Pasta, Smoked Aubergine  
and Anchovy Emulsion, Parmesan Pangrattato

### **Mains**

Day Boat Fish, Prawn Mousse, Spiced Piquillo  
Peppers, Lobster and Coconut Sauce

Roast Goosnargh Chicken Bourguignonne,  
Mustard Creamed Cabbage, Potato Rosti

### **Desserts**

Yorkshire Rhubarb and Strawberry Shortcake

Selection of Three Cheeses, Celery and Apple,  
Fig & Date Chutney, Cheese Shortbread

