



£15.95 - 2 COURSES

£19.95 - 3 COURSES



SUMMER MENU

STARTERS

All served with homemade bread and whipped butter

Green pea and mint soup **(Ve)**

Chilli, garlic prawns with jasmine rice **(D, S)**

Yorkshire cheese, walnut, pear, honeycomb and rocket salad with balsamic dressing **(D, M TN)**

MAINS

Baked stuffed aubergine, spiced tomato sauce **(Ve)**

Pan roasted supreme of salmon, garlic roasted new potatoes and Mediterranean tapenade **(GF, F)**

Supreme of chicken with roasted tomato, asparagus and broad bean tagliatelle **(G, D)**

DESSERTS

Panna cotta with summer berries **(Ve)**

Tarte au citron **(D, E, G)**

Craven College 'Eton' Mess, meringue, cream and berries **(D, E)**

Allergy key

C – Celery, **D** – Dairy, **E** – Eggs,
F – Fish, **G** – Gluten, **GF** – Gluten
Free, **M** – Mustard, **S** – Shellfish,
Se – Sesame, **Su** – Sulphates,
TN – Tree Nuts, **V** – Vegetarian,
Ve – Vegan

If you have a food allergy or special dietary requirement please speak to a member of staff, thank you



BYOB - Bring your own wine bottle
£5 corkage per bottle
(wine glasses provided)

WINE & DRINKS

WHITE WINE

	125ml	175ml	Bottle
Sauvignon Blanc, CYT Central Valley, Chile Stylish Chilean Sauvignon showing zippy acidity, lots of fresh fruit flavours and an appealing floral character	£2.50	£3.50	£13.50
Bella Modella Pinot Grigio	£2.75	£3.75	£14.25

ROSÉ WINE

Bella Modella Pinot Grigio Rose	£2.75	£3.75	£14.25
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RED WINE

Cabernet Sauvignon, Le Sanglier de la Montagne Rich and fruity with hints of spice	£2.75	£3.75	£14.75
CYT Merlot Packed with smooth cherry and raspberry flavours	£2.95	£4.25	£15.95

SPARKLING

Prosecco Casa Defra	—	—	£14.50
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BAR DRINKS

Bottled Beer 330ml	£3.50
Cider 330ml	£3.25
Pepsi Max / Coke 330ml	£1.50
San Pellegrino (Orange/Lemon) 330ml	£1.50
Still / Sparkling Mineral water	£1.20