

SEASONAL MENU



BRUNCH FROM 9AM

EGGS BENEDICT OR FLORENTINE £9.95 (V AVAILABLE)

Two poached eggs on a toasted English muffin with Hollandaise sauce and crispy bacon or wilted buttered spinach

GRILLED CHEESE SPECIAL £7.95 (V)

Gently toasted sourdough bread with oozing melted cheese

BOMBAY BREAKFAST £8.95 (VE AVAILABLE)

Paratha, breakfast dhal, a fried egg, crispy onions and pickled chillies served with a coconut, mango and turmeric lassi

LUNCH FROM 11.30AM - 4PM

SOUP OF THE DAY £5.95 (VE AVAILABLE) (MAG AVAILABLE)

Ask a member of our team for the flavour of the day. Served with warm homemade INOX bread and butter

ALOO TIKKA PARATHA £8.95 (V)

Crispy Kashmiri spiced potato cakes wrapped in a buttery Indian flatbread, served with corn and pomegranate kosambari

HALLOUMI SALAD £6.95 (V) (MAG)

Crispy fried halloumi served with pickled carrots, charred orange segments, watercress and a honey mustard dressing

GO LARGE - £10.95

FISH AND CHIPS £13.95

Indian spiced beer battered pollock served with triple cooked chips, minted crushed peas, homemade chip shop curry sauce, tartare sauce and curry salt and vinegar seasoning

BUTTERNUT SQUASH AND BALSAMIC TATIN £13.95 (V) (VE AVAILABLE)

Served with cauliflower cheese puree, sauteed sprouts and honey roasted parsnips

VENISON SUET PUDDING £15.95

Yorkshire venison haunch suet pudding, celeriac and truffle mashed potato, roasted beetroots and juniper sauce

DESSERTS £7.25 EACH

CHOCOLATE DELICE (VE) (MAG)

Bullion chocolate delice served with fresh blackberries, raspberries and cherry sorbet

PASSION FRUIT TRIFLE (V)

Passion fruit jelly, trifle custard and whipped coconut cream, served with a rum baba

CHEESE BOARD (V)

Today's Yorkshire cheese served with chutney, grapes, poached pear and crackers

OUR ALLERGEN STATEMENT

Some of our menu items contain nuts, gluten, and other allergens. We try our very best to ensure your food and drink is suitable for you, however our food is often prepared in areas in which allergenic ingredients are present. Our product information charts show which dishes contain allergenic ingredients as intentional ingredients, however due to the preparation and cooking process we cannot guarantee that dishes are 100% free from other allergenic ingredients. We understand the dangers to those with severe allergies, so advise you to speak to a member of staff who can help you to make an alternative choice. Ingredients may have changed since your last visit, please check the relevant labelling and packaging or ask a member of staff.