

Set Lunch Menu Available Thursday & Friday 12pm–3pm Saturday 12pm–4pm

(Menu Subject to Change Depending on Availability)

2 course 19 3 course 24

Starters Seasons Soup 6

Warm Bread $(gf^*)(v^*)(vg^*)$

Chicken Liver Pate 10

Red Onion Marmalade, Sourdough (gf*)

Goats Cheese & Tomato Tart 10

Grandma's Chutney (v)

Dill Dressed Prawns 11

Sourdough Crisp, Pickled Cucumber, Olives (gf*)

Mains

'Seasons' Burger 15

Bacon, Emmental Cheese, Ketchup, 'French's' Mustard, Fat Chips (gf*)

Fish and Chips 15

Beer Battered Haddock Fillet, Fat Chips, Pea Puree, Tartare Sauce (af*)

Grilled Salmon 15

New Potatoes, Seasonal Greens, White Wine Sauce (gf)

Grilled Chicken Caesar Salad 13 50

Baby Gem Lettuce, Bacon, Anchovies, Caesar Dressing, Croutons (gf*)

Vegan Lasagne 15

Pickled Fennel Salad, Focaccia (gf)(v)(vg)

Desserts 8 50

Chocolate Cheesecake

Textures of Raspberry (v)

'Tequila Rose' Panna Cotta

Flapjack Crumb, Strawberries (gf)

Bakewell Roly Poly

English Custard (v)(n)

Two Cheese Board

Chefs Choice (gf*)(v)

(gf) gluten free (gf*) gluten free option (v) vegetarian (v*) vegetarian option (vg) vegan (vg*) vegan option (n) contains nuts (n*) may contain nuts *please note that we are not a nut free kitchen, but we do try our best to prevent any cross contamination*

Please inform your server of any allergies/dietary requirements, as dishes may be altered to suit, or alternatives may be available*

FINE DINING

WICKERSLEY



Sandwiches

Served on ciabatta, with a choice of fries, fat chips, or new potatoes and house salad

BLT - Dry Cured Back Bacon, Smoked Streaky Bacon, Baby Gem Lettuce, Plum Tomato (gf*) **9**

Posh Fish Finger – battered cod, 'Seasons' tartare sauce, pea puree (gf*) 10 50

Grill

We use only the finest grass-fed beef, mainly Aberdeen Angus from local, family run farms or Scotland (depending on the time of year)

6oz Fillet 34

8oz Fillet 38

10oz Sirloin **30**

10oz Rib Eye **36**

Served with a choice of fat chips, skin on fries, new potatoes or truffle and parmesan fries (supp 1.50) vine plum tomato, portobello mushroom, onion rings, watercress (gf*)

Sauces 250

Diane(gf)(v) Peppercorn (gf)(v) Yorkshire Blue Cheese(gf)(v)

Sides 4

Fat Chips (v)
Skin on Fries (gf*)(v)
Parsley New Potatoes (gf)(v)(vg*)
Onion Rings (gf*)(v)
Mixed Seasonal Greens (gf)(v)(vg*)
House Salad (gf)(v)(vg)
Truffle and Parmesan Fries **5 50** (gf*)

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