

# Menu 1793

2 Courses £17.93

2 Courses & a glass of Prosecco £22.95

3 Courses £21.95

# STARTERS

# HARROGATE BLUE CHEESE FILLED CHESTNUT MUSHROOMS

panko, roasted pepper aioli, black garlic ketchup (gf)

MUSHROOM &

TRUFFLE STUFFED

CHICKEN

SUPREME

celeriac, glazed hen of

the woods,

leg casserole (gf)

DUCK LIVER PARFAIT

treacle & fennel bread wafer, cherry gel, pistachio crunch

# BUTTERNUT SOUASH & SAGE RAVIOLI

roasted pumpkin seeds, thai butter sauce, chive oil (v)

## SOUP OF THE DAY

artisan bread & butter (ve, gfo)

# **MAINS**

# CRISPY PORK LOIN

glazed cheek, cauliflower & truffle tart, sauce timur

# OWSTON GINGER BEER BATTERED HADDOCK

chunky triple cooked chips, mushy peas & tartare sauce (gfo)

## OWSTON COTTAGE PIE

slow braised brisket, cheddar mash, thyme & red wine jus, seasonal vegetables

## COCONUT SWEET POTATO CURRY

choy sum, cauliflower rice, tomatoes, beans & coriander (ve, gf)

#### OWSTON BURGER

dry aged beef, toasted brioche roll, black garlic ketchup, truffle fries

Add Sheffield Forge cheese £2 Add smoked bacon £2

#### DESSERTS

APPLE & BLACKBERRY CRUMBLE

custard

OWSTON SHERRY TRIFLE

CHOCOLATE **BROWIE** 

vanilla ice-cream (veo, gfo)

## STICKY TOFFEE PUDDING

toffee sauce & chantilly cream (gfo)

## SIDES

Truffle & Grano Padano Cheese Fries (v, gf) £3

Baby Stem Broccoli, Citrus Oil & Sea Salt (ve, gf) £4

Triple Cooked, Dripping Chips £4 House Dressed Baby Herb Salad (ve) £4

Monday - Friday 12pm - 5pm

Key: gf - Gluten free, gfo - Gluten free option, v - vegetarian, ve - Vegan, veo - Vegan option

All dishes are freshly prepared on site. For details of specific allergens please speak to a member of staff. We will make reasonable changes to dishes to accommodate allergen requirements. Please be aware that we can not guarantee against cross contamination of allergens during the preparation of your meals.