

£30 per person

To begin

Our handmade flatbreads

Made with 100% organic flour with Moroccan spiced hummus and marinated olives (VE)

Harveys Charcuterie

Prosciutto, Milano salami and cured ham (GF)

Cheese board

Manchego, Yorkshire blue and Brie (GF)

Mains

Spiced sweet potato and quinoa fritters

with guacamole and micro coriander (GF)

Crispy skinned seabass

with roasted butternut squash, chilli spiced butternut squash puree and herb oil (GF)

Walnut polenta chips

with Yorkshire blue cheese dip and baby watercress (GF)

Charred chicken supreme

with sweet potato, chickpea and tomato cassoulet and crispy chorizo (GF)

Oak smoked salmon

with celeriac remoulade, English mustard, honey and dill dressing (GF)

White wine and thyme braised feather blade of beef

with horseradish mashed potato, roast carrot and crispy onion (GF) (VE)

For the sweet tooth

Assiette of desserts

Sticky toffee pudding with toffee sauce, salted caramel profiteroles and Sicilian lemon tart (V)

Harveys hanging kebab

Marshmallow, strawberry and chocolate brownie hanging kebab served with rich chocolate sauce

Sharing set menu, £30 per person. Alternative gluten free and vegan dishes available.

 Vegetarian ·  Gluten ·  Sesame Seeds ·  Celery ·  Spicy ·  Crustaceans ·  Eggs ·  Lupin ·  Milk ·  Mollusc ·  Mustard ·  Nut ·  Peanut ·  Soy ·  Sulphites