



## AUTUMN LUNCH MENU

AVAILABLE THURS-SAT 12-3PM

### SMALL PLATES & SALADS

**Seasons Soup**, warm bread (gf\*)(v)(vg) **6**

**Ham Hock Terrine**, textures of peas, sourdough (gf\*) **9**

**Crab Cake**, noodle salad, soy & ginger dressing (gf) **9**

**Grilled Chicken Caesar**, baby gem lettuce, anchovies, Caesar dressing, sourdough croutons (gf\*) **14**

**Classic Prawn Cocktail**, baby gem lettuce, cucumber, tomato, Marie Rose sauce, fresh lemon, served with buttered bread (gf\*) **14**

**Goats Cheese**, rocket, locally sourced beetroot, walnuts, beetroot French house dressing (gf)(v)(n) **12**  
add prawns or chicken **4**

### SEASONS CLASSICS

**Bacon & Cheeseburger**, 6oz beef patty, streaky bacon, Emmental cheese, tomato, lettuce, gherkin, 'Frenchie's' mustard, skin on fries, house salad (gf\*) **15**

**Chicken Parm**, tomato marinara, Emmental cheese, fries, salad **16**

**Surf & Turf Frites**, sliced 6oz bistro rump, garlic coated tiger prawns, skin on fries, parmesan cheese, rocket salad (gf\*) **17**

**Beer Battered Haddock**, fat chips, homemade mushy peas, tartare sauce, fresh lemon (gf\*) **15**

**Filo Tart**, pumpkin, feta & cranberry filling, roasted new potatoes, house salad (v) **18**

**Mushroom Alfredo**, tagliatelle, wild mushroom cream sauce, parmesan cheese, rocket (v)(vg\*) **13**

**Seabass**, new potatoes, warm pesto salad, sundried tomatoes, tenderstem broccoli **15**

**Chicken & Leek Pie**, chips, peas, gravy **16**

(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

All Served with House Salad, Fat Chips or Fries

**Seasons Deli Sandwich**, pastrami, gherkin, Emmental cheese, rocket, mustard mayonnaise, served on toasted Italian style bread (gf\*) **11**

**Grilled Halloumi**, tomato chutney, rocket served on toasted Italian style bread (gf\*)(v) **10**

**6oz Bistro Rump Steak Flat Bread**, 6oz sliced bistro rump, rocket, 'Henderson's' relish onions, sun-dried tomato salad (gf\*) **14**

**Club Sandwich**, grilled chicken, streaky bacon, tomato, lettuce, mayonnaise, served on toasted Italian style bread (gf\*) **11**

## GRILL

**6oz Fillet 34**

**8oz Fillet 38**

**10oz Sirloin 30**

**10oz Rib Eye 32**

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\*)

### Sides 4

Fat Chips (v)  
Skin on Fries (gf\*)(v)  
Roasted New Potatoes (gf)(v)(vg\*)  
Onion Rings (gf\*)(v)  
Mixed Seasonal Greens (gf)(v)(vg\*)  
House Salad (gf)(v)(vg)  
Truffle and Parmesan Fries **5.5** (gf\*)

### Sauces 4

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

## DESSERTS

**Tiramisu Cheesecake**, Amaretto biscuit base, coffee cream cheese topping

**Spiced Plum Tart Tatin**, cinnamon Chantilly cream(v)

**Vanilla Brulee**, caramelised banana, banana chip brittle, shortbread biscuit (gf\*)

**Parkin**, bonfire toffee popcorn, toffee apple, vanilla ice cream(v)

**Chocolate Torte**, rum soaked raisins, clotted cream (v)

### Cheese Board 14.50

All our cheeses are chosen with expert knowledge and care for quality, flavour, and diversity.  
Chef's choice of two cheeses.  
*Crackers, Grandma's Chutney, Apple, Grapes, Celery* (gf\*)(v)

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