



Upgrade to
3-courses for
an additional
£5.00

Floral Workshop

LUNCH MENU

STARTERS

Kitchen Garden Soup of the Day (GFA) (VGA)

Freshly Baked Sourdough

Crispy Onion Bhajis (GFA) (VGA)

Mango Chutney, Cucumber Yoghurt Mint Raita

North of England Lamb Meatballs (GFA)

Tomato Ragout, Fountains Gold Yorkshire
Cheese, Toasted Sourdough

MAINS

Creamy Chicken, Bacon & Leek Yorkshire Pasta

Caramelised onions, Smoked Bacon, Fresh Chives,
Creamy Chicken Sauce, Crispy Leeks

Pork Sausages with Bubble & Squeak

Henderson's Relish Gravy, Parsnip Crisps

Vegan Shepherd's Puy ✓ (GF)

Homemade Pickled Red Cabbage, Creamy North
of England Kale

DESSERTS

Bramley Apple Crumble (V) (GF)

Custard

Banoffee Hobnob Pie (V)

Sorbet

Blueberry Orange & Lemon Traybake ✓

Vegan Cinnamon Crème

(GF) Gluten Free | (GFA) Gluten Free Available | (V) Vegetarian | ✓ Vegan | (VGA) Vegan Option Available

If you require any more information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to all tables.