

TWO COURSES £26 THREE COURSES £35

THIRST QUENSHERS

**The rhubarb triangle 9**

Gin, lemon, prosecco, rhubarb

**Radcliffe sour 9**

Gin, cointreau, heather honey, red wine

**Aperol Spritz 8.5**

Aperol, prosecco, soda water

**Salted caramel espresso martini 9**

Vodka, espresso, salted caramel syrup, kahlua

G & T SELECTION

**Iris special G&T 8.5**

Gordons, fevertree tonic, lime, cucumber

**Pink G&T 9**

Gordons pink, strawberries, mint

**Blood orange G&T 9**

Malfy blood orange gin, fever tree tonic, orange wedges

**Rhubarb G&G 9**

Slingsby rhubarb gin, Ginger ale, raspberries

**Berry G&T 9**

Bedrock gooseberry gin, elderflower tonic, blackberries

BEERS & CIDERS

**Iris house lager 3.8/6.1**

Draught Freedom brewery (pint/half)

**Peroni nastro azzuro 4.9**

330ml, 5.1%

**Meantime London pale ale 4.8**

330ml, 5.6%

**Timmermans peach 5.2**

330ml, 4%

**Becks blue 3.8**

330ml, 0%

**Thatchers katy 6.2**

500ml, 7.4%

**Thatchers rose 6.2**

500ml, 4%

SOFT DRINKS

**Choice of a selection of fresh juice 2.9**

Frobishers Orange, apple, pineapple or cranberry

**Coca cola 3.5**

330ml, Diet or normal

**Fevertree 2.8**

200ml Lemonade, soda, indian tonic, medditerenean tonic, slim-line tonic, elderflower tonic, ginger ale, sicilian lemonade

**Spritzers 3.2**

Morello cherry, raspberry and lemon, elderflower and rose

**Fentimans 3.8**

Rose lemonade

**Non alcoholic G&T 5**

Seedlip 'Gin' elderflower tonic, elderflower cordial, strawberries

NIBBLES

**OLIVES 4**

Gordal olives marinated in olive oil, citrus & chilli

**BREAD 3.5**

Crows rest sourdough and salted butter

**CROQUETTES 5**

Cauliflower cheese croquettes with spiced plum chutney

**PIGS 5**

Honey glazed pigs in blankets

STARTERS

**PRAWN & LOBSTER SCOTCH EGG**

Prawn, haddock & lobster scotch egg with marie rose & baby gem

**CRISPY RACLETTE CHEESE**

Honey glazed beetroots, toasted nuts, pumpkin seeds

**WHITE ONION & PARMESAN SOUP**

Crispy onions, house bread, whipped butter

**CHICKEN LIVER PARFAIT**

Grilled sourdough, spiced plum chutney

**BUTTERNUT SQUASH RISOTTO**

Crispy garlic lamb shoulder with sage and parmesan

**SMOKED SALMON**

Grilled focaccia, cream cheese, capers, gehrkin & dill

MAINS

**PORK BELLY**

Thyme mash potato, roasted apple & seasonal greens

**POACHED TURKEY**

Goose fat potatoes, sprouts & bacon, sausage croquette, cranberry pure

**RUMP STEAK**

6oz rump steak  
Onion rings, Chips, pepper sauce

**VENISON COTTAGE PIE**

Garlic mash, honey roasted root vegetables

**SEABREAM**

Bacon crushed potatoes, shallot butter sauce, seasonal greens

**BRAISED BEEF**

Glazed blade of beef, butternut squash puree, truffle & parmesan chips

DESSERTS

**GOLDEN SNITCH**

Melting chocolate dome with hazelnut praline & raspberries

**BFG TRIFLE**

Cherry & Kirsh trifle with chocolate & cream

**RICE PUDDING**

Warm spiced rice pudding with mulled wine poached pears

**YORKSHIRE PARKIN**

Sticky toffee sauce, vanilla poached clementines

**CHRISTMAS PUDDING**

Christmas pudding, white chocolate and brandy custard

**CHEESE SELECTION**

Selection of Yorkshire cheeses With grapes, crackers & chutney

CLASSIC SIDES

Triple cooked koffmans chips.....3

Skinny fries.....3

Creamed potato.....3

Honey roasted root vegetables.....3

Sprouts & Bacon.....3

Seasonal Greens.....3

SUNDAY ROASTS

All roasts served with Yorkshire pudding, Roasties & seasonal vegetables

**TURKEY**

Roasted free range turkey breast

**PORK BELLY**

Slow cooked pork belly with crackling

**VENISON**

Venison cottage pie

**BEEF**

Slow cooked topside of beef served medium or well done

PIE & MASH

Our pie & mash menu is available on lunchtime & earlybird sittings only. Feel free to orders starters & desserts from the main christmas menu

11.99

**GOOSE & TURKEY**

Goose & turkey with stuffing & cranberry

**BEEF & BLUE CHEESE**

Sticky braised beef with Yorkshire blue cheese

**VENISON**

Slow cooked venison with red wine, shallots, topped with garlic mash

**PORCHETTA**

Pulled roasted pork with sage

**SQUASH**

Roasted squash with raclette cheese

**FISH GRAIN**

North sea fish topped with breadcrumbs & gruyere cheese

Please let our front of house team know of any allergies before placing your order. All 14 allergens are present in our kitchen and as such we cannot guarantee our food is free from them. Detailed allergen information can be found at [www.iris-restaurant.com/allergens](http://www.iris-restaurant.com/allergens)