

1993

2 courses 19.93

Available Monday – Saturday 12pm – 5pm

In 1993, Graham Rhoden purchased The Earl of Doncaster Hotel with a vision to restore its art deco glory. His passion transformed the Earl into a stunning gem of timeless style, an exclusive meeting place, and a warm, welcoming rendezvous.

## STARTERS

Homemade Soup of the Day (v) (GFO)

Crusty, sourdough wedge

Pork Belly (GF)
Sticky soy and ginger glaze, pickled
fennel salad

Salmon, Cod & Smoked Haddock Fish Cakes

Lemon & dill mayonnaise, salad garnish

# MAINS

Fish & Triple Cooked Chips Mushy peas, tartar sauce

## The Earl Club Sandwich (GFO)

Roast chicken breast, smoked streaky bacon, egg mayonnaise, baby gem lettuce, beef tomato, coleslaw, fries

### Pan Seared Salmon Fillet

New potatoes, tenderstem broccoli, dill and caper cream

## The Earl Smash Burger (GFO)

6oz patty, smoked streaky bacon, American cheese, beef tomato, baby gem lettuce, pickle, burger sauce, brioche bun, fries, coleslaw

### The Earl Salad

Mixed lettuce leaves, coleslaw, potato salad, boiled egg, beetroot, tomato, cucumber, onion, radish, carrot, pepper, French dressing

Add Chicken & Bacon or Salmon & Prawn

## SIDES

Bread & Butter (V) (VEO) (GFO)

Fries (V) (VE) (GF)

Triple Cooked Chips (V) (VE) (GF)

Dressed Side Salad (V) (VE) (GF)

Seasonal Vegetables (V) (VEO) (GF)

Onion Rings (V) (VE)

# DESSERT

Add a dessert for additional 5

Sticky Toffee Pudding M Toffee sauce, custard Salted Caramel & Chocolate Torte (v)

Chocolate sauce, vanilla ice cream

Eton Mess (V) (GF)

Mixed berries, meringue, cream

Ice Cream & Sorbet Selection

Please ask your waiter for today's options