

RESTAURANT 1584

**LETS DO LUNCH
SCHEDULE**

Wednesday 2nd April 2025	Week One
Wednesday 9th April 2025	Week One
Monday 14th April 2025	Week One
Monday 21st April 2025	Week Two
Monday 28th April 2025	Week Two
Monday 5th May 2025	Week Two
Monday 12th May 2025	Week One
Monday 19th May 2025	Week One
Monday 26th May 2025	Week One
Monday 2nd June 2025	Week Two
Monday 9th June 2025	Week Two
Monday 16th June 2025	Week Two
Monday 23rd June 2025	Week One
Monday 30th June 2025	Week Two



RESTAURANT 1584



LETS DO LUNCH 1
3 COURSES FOR 24.50

NIBBLES

House Bread of the Day 5
Olive oil, balsamic
Garlic and herb marinated olives

Roast Tomato and Garlic Hummus 6
Toasted pitta (GF*, DF, V, Ve)

Tempura Asparagus 6
Romesco sauce

Curried Beetroot and Onion Fritters 6
Dill yoghurt

Smoked Cheddar and Spring Onion Croquettes 6
Tomato chilli jam

STARTERS

Thai Salmon Fishcakes
Asian slaw, house sweet chilli & spring
onion jam, watercress (Df)

Soup Of The Day
Toasted sourdough

Mushroom Stroganoff
Sourdough, poached egg, micro coriander
(Gf, V)

Confit Pork Belly
Chicory & apple salad, mustard sauce (Gf)

Smoked Trout Salad
2.00 Supplement
Beetroot, chicory, pickled fennel, horseradish dressing (GF)

Feta & Spinach Filo Parcels
Dressing leaf, tzatziki (V)

Chicken Caesar Salad
Charred chicken, baby gem, garlic and herb
croutons, Caesar dressing (GF*)



MAINS



Cod & Chips
Lightly beer battered cod,
triple cooked chips,
homemade tartar sauce,
crushed peas, lemon

Spring Vegetable Tagliatelle
Artichokes, leeks, peas, chive
sauce, toasted hazelnuts,
shaved parmesan (V, DF*)

Pan Fried Chicken Supreme
Sautéed new potatoes, spring
greens & peppercorn sauce
(GF)

Pan Seared Salmon
Classic nicoise salad & lemon
dressing (DF)

Seafood Linguine
Saffron cream, chilli oil &
chives (V)

Braised Lamb Shoulder
4.00 Supplement
Wild garlic potato cakes,
crushed minted peas & lamb
sauce (GF, DF*)

SIDES

Triple Cooked Chips 6
Choice of dip (V)

Honey Root Vegetables 6
(V, VE)

Sautéed New Potatoes 6.5

Seasonal Greens 6
Garlic herb butter



DESSERTS



Lemon Tart
Served with shortbread biscuit & raspberry
coulis

Hot Pudding of the Day
Choice of custard, ice cream or cream

Cheese and Biscuits
Celery, grapes, chutney and a
range of selected cheeses (GF*)

Black Forest and Boozy Cherry Cheesecake
Served with white chocolate sauce

Treacle Tart
Served with clotted cream (V)

A discretionary 10% service charge will be added to your bill. Please inform your server of any allergies before placing your order, as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request, and allergen charts can be found at the waiters' stations or provided by your server. Dishes marked with an asterisk (*) can be altered to accommodate dietary requirements.

RESTAURANT 1584

LETS DO LUNCH 2
3 COURSES FOR 24.50

NIBBLES

House Bread of the Day 5
Olive oil, balsamic
Garlic and herb marinated olives

Roast Tomato and Garlic Hummus 6
Toasted pitta (GF*, DF, V, Ve)

Tempura Asparagus 6
Romesco sauce

Curried Beetroot and Onion Fritters 6
Dill yoghurt

Smoked Cheddar and Spring Onion Croquettes 6
Tomato chilli jam

STARTERS

Salt and Pepper Squid
Asian slaw, satay sauce

Soup Of The Day
Toasted sourdough

Maryland Crab Cakes
2.00 Supplement
Sourdough, poached egg, micro coriander
(Gf, V)

Spring Onion Rosti
Pea puree, smoked bacon & soft poached egg
(V*, GF)

Hoisin Duck Croquettes
Sweet and sour rhubarb

Asparagus, Pea and Ricotta Puff Pastry Tart
Chive hollandaise (V)

Smoked Haddock Gratin
Sour dough & dressed rocket

MAINS

Grilled Garlic and Herb Pork Chop
Apricot and apple stuffing,
potato scallop & cider jus
(DF)

Homemade Lemon & Thyme Gnocchi
Spring greens, basil pesto &
hazelnut crumb (V)

Chargrilled Barnsley Chop
4.00 Supplement
Sautéed new potatoes, spring
greens & peppercorn sauce
(GF)

Leek and Watercress Risotto
Salt baked beetroot & crispy
onions (V, GF)

Sheffield Fish Cake
Crushed minted peas &
homemade tartar sauce (DF*)

Salmon and Prawn Curry
Jasmine rice & Grilled naan
(GF*)

6oz Ribeye
4.00 Supplement
Baked sweet potato, pak choy
and teriyaki sauce (GF*)

SIDES

Triple Cooked Chips 6
Choice of dip (V)

Honey Root Vegetables 6
(V, VE)

Sautéed New Potatoes 6.5

Seasonal Greens 6
Garlic herb butter

DESSERTS

Banana Iced Parfait
Caramelised bananas & salted caramel sauce (V, GF)

Hot Pudding of the Day
Choice of custard, ice cream or cream

Cheese and Biscuits
Celery, grapes, chutney and a
range of selected cheeses (GF*)

White Chocolate and Raspberry Verine
Chocolate chantilly (V)

Coffee Panna Cotta
Crushed meringues & lotus ice cream

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