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# 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

**Soup of the Day** (V) (VE) (GFO)  
*Crusty bread, butter*

**Pork Belly** (GF)  
*Crispy seaweed, sticky miso,  
fresh herbs, sesame*

**Pea & Mint Risotto** (V) (VEO) (GFO)  
*Grano Padano, parmesan crisp,  
micro herbs*

## MAINS

**Beer Battered 8oz Haddock Fillet** (GF)  
*Triple cooked chips, grilled lemon, tartare sauce,  
curry sauce, mushy or garden peas*

**British Wagyu Beef Burger** (GFO)  
*6oz beef patty, streaky bacon, gruyère cheese,  
shredded lettuce, burger sauce, pickle, brioche, fries*

**The Earl Club Sandwich** (GFO)  
*Chicken breast, smoked streaky bacon, mayonnaise,  
lettuce, tomato, coleslaw, fries*

**Spinach & Mushroom Rigatoni** (V) (VE) (GFO)  
*Sundried tomato, plant-based cream,  
garlic sourdough croutons*

## DESSERTS

Add a dessert for additional 5

**Double Chocolate Brownie** (V)  
*Salted popcorn, honeycomb,  
Madagascan vanilla ice cream*

**Fruit Crumble** (V) (VEO) (GFO)  
*Crème anglaise,  
toasted cinnamon oats*

**Mackie's of Scotland Ice Cream** (V) (GFO)  
*Chocolate mint, butterscotch,  
Madagascan vanilla*

### FOOD ALLERGIES and INTOLERANCES

Our allergen information is available from our team on request and specifies allergens present by dish, and, also identifies potential allergen risk as a result of cross contamination. Although we separate ingredients and clean down all work areas and equipment, the presence of allergenic ingredients in our kitchen means we cannot guarantee any of our dishes are 100 % free of those ingredients.