



TABLE D'HÔTE

TWO COURSES £22/THREE COURSES £27

STARTERS

*Panko Goats Cheese, Beetroot Slaw, Caramelised Onion
Purée, Honey & Black Pepper Dressing*

Thai Prawn Toast, Asian Salad, Chilli & Lime Relish

Pulled Beef Croquette, Smoked Wood BBQ Dip

*Pan Roasted Pigeon Breast, Sautéed Mushroom, Leek &
Smoked Bacon Fricassée*

*Chestnut Mushroom, Spinach & Blue Cheese Pate,
Sourdough Croutes*

MAIN COURSE

Pesto Chicken, Smoked Pancetta, Tomato & Butterbean Ragú

*Fillet of Seabass, Lemon & Garlic Crushed Potatoes, Salsa
Verde*

*Smoked Haddock & Salmon Seafood Gratin, Creamed Potato,
Broccoli Florets*

*Pork Loin Steak, Caramelised White Onion Sauce, Crispy
Black Pudding, Carrot & Swede*

*Stir Fried Asian Noodles, Mushroom, Pak Choy, Light Soy &
Ginger Sauce*





DESSERTS

Lemon Mascarpone & Ginger Biscuit Fool.

Potted Brownie, Salted Caramel Sauce, Vanilla Ice Cream

Selection of Artisan Ice Cream/ Sorbet

Fancy a Hot Drink?

Please ask one of our servers for our Coffee Menu

****PLEASE INFORM US OF ANY FOOD ALLERGIES/INTOLERANCES
AS NOT ALL INGREDIENTS ARE LISTED****

