



TABLE D'HÔTE

2 COURSES £22 / 3 COURSES £27

STARTERS

Soup of the Day, served with Warm Bread

Smoked Haddock & Chive Risotto, Soft Poached Egg, Pecorino

Confit Pork, Honey & Mustard Fritters, Apple & Fennel Coleslaw

Tempura Calamari, Ponzu Sauce

Whipped Goats Cheese, Heritage Tomato, Olive Oil, Basil, Crisp Sourdough

Crispy Black Pudding, Chilli Jam, Poached Egg, Bacon Crumb

MAINS

Creamy Peppercorn Chicken, Sautéed Vegetables, Fries

Salmon Fillet, Pea Purée, Potato Croquette, Shallot & Lemon Dressing

Pea Risotto, Crumbled Goats Cheese, Crispy Potato

Pork Loin Steak, Caramelised Leeks, Pressed Potato, Mashed Carrot

*Rump Steak, Korean BBQ Marinade, Spring Onions & Sesame,
Steamed Rice, Kimchi*

Haddock Mornay, Baked with Truffle Mash Potato, Asparagus, Edamame



The page is decorated with watercolor-style floral illustrations in the corners. The top-left and top-right corners feature sprigs of green leaves and white flowers. The bottom-left and bottom-right corners also feature similar floral arrangements. Small yellow dots are scattered throughout the background, creating a delicate, speckled effect.

DESSERTS

Meringue with Sweet Mascarpone, Berries, Elderflower Syrup

Lemon Posset, Rhubarb, Granola

Chocolate & Orange Pot, Shortbread

Selection of Ice Cream/Sorbet

Fancy a Hot Drink?

Please Ask One of Our Servers For Our Coffee Menu

*** Please advise your server of any allergies/dietary requirements as not all ingredients are listed ***

