



TABLE D'HÔTE MENU

TUESDAY- FRIDAY ALL NIGHT!

2 COURSES £15.00

3 COURSES £20.00

STARTERS

CHEF'S HOMEMADE SOUP

bread of the day

CHICKEN LIVER PÂTÉ

apple, raisin & vanilla chutney,
toasted ciabatta bread

PORK BELLY SPRING ROLL

waldorf salad, bbq sauce

SMOKED COD & CRAB FRITTERS

pea purée, tartare sauce

OVEN BAKED HALLOUMI CHEESE

avocado, figs, orange & pear,
tomato relish

DESSERTS

VANILLA CRÈME BRÛLÉE, pistachio & olive oil cake

DARK CHOCOLATE & CHERRIES CHEESECAKE, kirsch custard

SPICED APPLE & PLUM CRUMBLE, stem ginger ice cream

SIDE ORDERS

Marinated Olives / Garlic Bread

£3.00

Chunky Chips / Mixed Salad / Seasonal Vegetables

£3.00

Garlic Bread With Cheese / With Tomato & Basil / With Pesto

£4.00

MAIN COURSES

FILLET OF HAKE

leek fondue, asparagus sauce,
cherry tomato confit, roasted new potatoes

WAGYU BEEF ORZO BOLOGNESE

crispy parma ham, pickled celery, basil,
parmesan shavings

PANCETTA WRAPPED CHICKEN BREAST

buttered spinach, gorgonzola, tarragon & green
peppercorn sauce, dauphinoise potatoes

BEETROOT & WALNUT RISOTTO

goat's cheese, tendril pea shoots

SLOW BRAISED LAMB SHANK

green beans, shallots & red wine sauce,
wholegrain mustard mashed potatoes

**IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE
PLEASE LET US KNOW BEFORE PLACING YOUR ORDER**