



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

pear, apple & walnut chutney
toasted ciabatta bread

PORK BELLY CAKE

soft poached egg, apple jelly,
squash purée, celeriac remoulade

BEETROOT CURED SALMON

avocado, orange, radish & pomegranate,
lemon mascarpone, potato crisps

OYSTER MUSHROOM ORZOTTO

spinach, jerusalem artichokes purée,
parmesan shavings

MAIN COURSES

FILLET OF SEA BASS

roasted cauliflower,
courgette & pea, caper butter

BREAST OF DUCK

green beans, anise carrot purée,
blackcurrant & vanilla sauce

CONFIT LAMB SHOULDER

turnip, beetroot & olives tagine,
feta cheese & watermelon, minted yoghurt

CHICKEN BREAST

chorizo & sun dried tomato stuffed,
red cabbage, parmesan mustard sauce

SLOW BRAISED OX CHEEK

heritage carrots, celeriac purée,
bourguignon sauce

All Main Courses Are Served With Potatoes Of The Day

Vegetarian Menu Also Available

DESSERTS

VANILLA CRÈME BRÛLÉE, pistachio & rhubarb cake, blackberry coulis

APPLE & PLUM CRUMBLE, stem ginger ice cream

CHOCOLATE FONDANT, passion fruit, vanilla ice cream (please allow 15 minutes baking time)

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

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