



TABLE D'HÔTE MENU

MONDAY- FRIDAY ALL NIGHT!

2 COURSES £15.00

3 COURSES £20.00

STARTERS

CHEF'S HOMEMADE SOUP

bread of the day

CHICKEN LIVER PÂTÉ

blackberry chutney,
toasted ciabatta bread

PARMA HAM WRAPPED MOZZARELLA BUFFALLO

beetroot & walnut risotto,
grilled asparagus

SPICY CRAB FRITTERS

sweetcorn salsa, avocado aioli

GARLIC MUSHROOMS & SPINACH

soft poached egg, wholegrain mustard
& tarragon sauce, toasted english
muffin

MAIN COURSES

FILLET OF HAKE

roasted beetroot, radish & pine nuts,
fennel & ginger sauce

BREAST OF DUCK

orange, pear, fig & pomegranate salad,
blackberry vinaigrette

CHICKEN BREAST

creamy oyster mushrooms with spinach,
caramelised shallots

PORK BELLY

braised red cabbage,
anise carrot purée, red wine sauce

PRIME 70z SIRLOIN STEAK (£4.25 supp)

crispy onion rings, green peppercorn sauce

All Main Courses Are Served With Potatoes Of The Day

Vegetarian Menu Also Available

DESSERTS

VANILLA CRÈME BRÛLÉE, fresh berries, coffee shortbread

STICKY TOFFEE PUDDING, toffee sauce, vanilla ice cream

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

£4.00

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