



TABLE D'HÔTE MENU

TUESDAY- FRIDAY ALL NIGHT!

2 COURSES £17.00

3 COURSES £22.00

STARTERS

CHEF'S HOMEMADE SOUP

bread of the day

CHICKEN LIVER PÂTÉ

apple & vanilla chutney,
toasted ciabatta bread

SMOKED SALMON BENEDICT

soft poached egg, spinach,
toasted english muffin, hollandaise sauce

TEMPURA OF HALLOUMI CHEESE

avocado, tomato & sweetcorn salsa,
whiskey bbq sauce

WOODLAND MUSHROOM FREEKEH RISOTTO

asparagus, peas, celeriac velouté,
crispy parma ham

MAIN COURSES

SLOW BRAISED OX CHEEK

buttered spinach, gruyère crouton,
french onion sauce

FILLET OF HAKE

asparagus, beetroot & walnut risotto,
sun-blushed tomato sauce

ROASTED PORK BELLY

braised red cabbage, apple purée, pan jus

PARMA HAM WRAPPED CHICKEN BREAST

stuffed with stilton & mushrooms,
green beans, green peppercorn sauce

PRIME SCOTTISH 7oz SIRLOIN STEAK

(£5.00 supplement)

baked mushroom & tomatoes, diane sauce

All Main Courses Are Served With Potatoes Of The Day

Vegetarian Menu Also Available

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**