

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

BURY BLACK PUDDING & GARLIC MUSHROOM SPRING ROLL

apple & ginger purée, celeriac remoulade, crushed walnuts

SPICY CRAB CROQUETTE

avocado, tomato & sweetcorn salsa, lemon & lime aioli

BABY BUFFALO MOZZARELLA BRUSCHETTA

roasted romano peppers & tomatoes, pesto, basil, pomegranate dressing

MAIN COURSES

PANCETTA WRAPPED PORK TENDERLOIN

onion & ale relish, butternut squash purée, green beans, mustard & tarragon sauce

FILLET OF COD

tomato, courgette, olive & chorizo orzotto, fennel velouté, lime pea shoots

DUCK LEG CONFIT

braised red cabbage, fig & black garlic purée, gooseberry & elderflower sauce

CHICKEN BREAST

grilled asparagus, baby onions, carrots, smoked bacon & woodland mushrooms, red wine 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 / With Pesto

£4.00

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