

Table D'hote Menu



STARTERS

Homemade Soup of the Day served with a Warm Bread Roll (G)

Ballotine of Smoked & Poached Salmon, Celeriac Remoulade, Vierge Dressing (F) (M)

Pressed Ham Hock & Sweet Onion Terrine, Spiced Tomato Chutney, Ciabatta Croutes (M) (G)

Grilled Goats Cheese & Pickled Beetroot, Rocket Salad & Red Onion Marmalade (M)

MAINS

Fillet of Seabass, served on a Crayfish & Herb Risotto & Baby Leeks (S) (C)

Pork Tenderloin, Bubble & Squeak, Vegetable Parcel and a Cherry Brandy Sauce

Chargrilled Ribeye Steak, Plum Tomato, Flat Cap Mushroom with Sweet Potato Fries (G)

Piquillo Pepper & Blue Cheese Potato Gnocchi served with Rocket Leaves (G)

DESSERTS

Lemon and Raspberry Posset with a Shortbread Biscuit (G)

Rich Chocolate and Salted Caramel Tart with an Orange Sorbet (G)

Autumn Berry Cheesecake (G)

Selection of Cheese and Biscuits (£1.50 supplement) (G)

2 Course £25

3 Course £30

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