



Table D'Hote

3 Courses £27.50

2 Courses £21

Starters

French Onion Soup
Gruyere croute

Deep Fried Calamari
Black garlic aioli

Asian Style Pork Belly
Pickled slaw & sesame

Traditional Yorkshire Pudding & Onion Gravy (V)

Mains

6oz Minute Steak £1.95 supplement
Fries, watercress salad & peppercorn sauce

Cod Loin £4.95 supplement
Wilted spinach with a mussel & saffron broth

Chicken Parmigiana
Breaded chicken escalope, marinara sauce, buffalo mozzarella, basil & fries

Moules Frites
Steamed mussels, pancetta, cider & leek jus & skin on fries

Gnocchi (ve)
Homemade gnocchi, red pesto & vodka sauce, deep fried basil

Desserts

Apple Tart Tatin
Vanilla ice cream

Elderflower & Lemon Posset
Pistachio biscotti

Chocolate Brownie
Hazelnut & Tonka bean ice cream

Ice Creams & Sorbets

Please inform your server of any intolerances or allergies. Detailed information regarding the fourteen legal allergens is available on request. Not all ingredients are listed on this menu and the complete absence of allergens cannot be guaranteed.

We are committed to the Code of Best Practice on Service Charges, Tips, Gratuities and Cover Charges. We do not add a service charge to your bill. 100% of the tips you leave are distributed amongst the staff.