

Table D'Hote Menu

2 Courses £26.00 or 3 Courses £33.75

Early Bird Offer:

Book to sit down between 5 and 6pm and receive a **15% discount** on this menu.

Starters

French Onion Soup Gruyere Croute

Ham Hock and Spicy 'Nduja Croquettes (£2.65 Supplement)

Romesco Sauce, Pickled Watermelon Radish and Carrot, Parmesan Crisps

Deep Fried Calamari Garlic Aioli

Asian Style Pork Belly

Pickled Slaw and Sesame

Traditional Yorkshire Pudding and Onion Gravy (V)

Mains

Beef Cheek

Creamy Horseradish Mash, Kale, and Chantenay Carrots

6oz Minute Steak (£1.95 Supplement) Fries, Watercress Salad, and Peppercorn Sauce

Chicken Parmigiana

Breaded Chicken Escalope, Marinara Sauce, Buffalo Mozzarella, Basil, and Fries

Moules Frites Steamed Mussels, Pancetta, Cider and Leek Jus, Skin On Fries

> Vegan Shepherd's Pie (Ve) Chantenay Carrots and Kale

Desserts

Frozen Berries

Hot White Chocolate Ganache

Lemon Meringue Tart Set Lemon Curd, Meringue Tart, Berry Compote & Lemon Curd Ice Cream

> Crème Brulee (Ve) Strawberry Puree, Lemon & Lavender Shortbread

> > Hot Chocolate Brownie Salted Caramel Ice Cream



Or visit this url: mnu.mx/539E0FC to see our allergen menus

Locally Sourced Ice Creams and Sorbets

Please always inform your server of any intolerances or allergies. You can view our allergen menus by scanning the QR code 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.