

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

Spicy Red Pepper and Tomato Soup
With Cucumber Yoghurt & Sourdough Croute

Manchurian Cauliflower
With Sweet Chilli Sesame Dressing and Pickled Pink Onions

Beef Brisket Croquettes (*£1.20 Supplement*)
Game Chips, Horseradish Mayonnaise, Chives

Potted Chicken Liver Cognac Parfait
Toasted Brioche and Red Onion Marmalade

Battered Calamari
with Chorizo Mayonnaise

Mains

Beer Battered Fish & Chips
Pea Puree, Curry Sauce, Triple Cooked Chips

6oz Minute Steak
Frites, Watercress Salad, Served with Peppercorn Sauce

Braised Beef Cheek with Guinness, Treacle, and Star Anise (*£1.95 Supplement*)
Served with Spring Onion Mash, Kale and Baby Carrots

Chicken Schnitzel
Fried Hen's Egg, Parmesan Fries, Truffle Mayonnaise, Rocket and Balsamic Glaze

Risotto (Ve)
Pea, Mint and Asparagus Risotto, Greek White Cheese and Pea Shoot Garnish

Desserts

Zesty Lemon Tart
Topped with Whipped Cream and Mint

Baked Alaska (*£1 Supplement*)
Homemade Chocolate Brownie, Salted Caramel Ice Cream, Encased in Italian Soft Meringue

Hot Chocolate Brownie
Salted Caramel Ice Cream

English Trifle
Layers of Sponge Cake, Custard, Fruit and Whipped Cream. Topped with Toasted Almonds

Summer Berry Eton Mess (Ve)
Fresh Fruit, Compote, Meringue, Cream

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

*A discretionary optional 10% service charge will be added to your bill.
The service charge is distributed fairly amongst the staff.*



Scan Me

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