

Table D'hote Menu

Starters

Carrot & Coriander Soup, Crusty bread (V)

Ham Hock & Parsley Terrine, Piccalilli & toasted granary bread

Thai Spiced Salmon Fishcakes, Citrus mayonnaise & sweet chilli syrup

Heritage Tomato & Mozzarella Salad, Basil pesto & balsamic glaze (V)

Smoked Salmon, capers, brown bread & lemon (supplement £3.50)

Mains

Confit of Duck leg, Braised red cabbage, Fondant Potato & red current jus

Pan Roasted Pork fillet, potato gratin, & Bordelaise sauce

Honey Glazed Salmon fillet, Ginger Potato Rosti

Butternut Squash & sweet potato Risotto, parmesan crisp (V)

Chargrilled 8oz Sirloin steak, grilled tomato, mushroom, steak cut chips & peppercorn sauce (supplement £5.50)

All Main courses served with seasonal vegetables



Homemade Bread & Butter pudding, Vanilla custard

Chocolate crème brulee, shortbread biscuit

Raspberry & Almond tart, clotted cream

Fresh fruit platter

Selection of 3 local Cheese & Biscuits, celery, apple, chutney. (supplement £3.50)

Main Course only: £10.95

2 Courses: £15.95

3 Courses: £19.95

Please note some of our dishes may contain nuts, if you suffer with any allergy's please inform your server upon ordering.