

TABLE D'HOTE MENU

Lunch: 2 Courses £12.5 / 3 Courses £16.5

Dinner: 2 Courses £15 / 3 Courses £19

Served: Mon-Sat 12 noon - 2.30 pm

Mon-Thu 6-9.30pm Fri-Sat 6-6.45pm

STARTERS

Soup of the day

Smoked salmon, avocado & egg salad

capers / dill, honey & mustard dressing

Smooth duck liver, cranberry & tarragon pate

toast / red onion marmalade

Tempura fried whitebait

Aioli / lemon

MAIN COURSES

Navarin of lamb

slow-cooked with potato, root vegetables in a wine, garlic & rosemary sauce

*Pan fried pork schnitzel **

three mustard, Brandy & apple sauce

*Chicken fillet stuffed with basil, spinach & lemon **

Roquefort beurre blanc

Pan seared fillet of seabream

tomato, olive & garlic sauce / braised vegetable rice

Vegetarian dish of the day

(frequently changing, also Chef will be able to offer alternatives to suit your taste)

**served with Chef's selection of vegetables and potatoes, otherwise served as described*

Desserts

Choose from our selection of homemade desserts or cheese

for parties of 6 or more a discretionary 12% gratuity will be added to your bill

Please inform us of any allergies or special dietary requirements

All our dishes are cooked in our kitchen, where nuts, gluten & other allergens are present, therefore we cannot guarantee that the food is completely free from their traces.