

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 mackerel, lemon, capers & dill rillettes

mixed leaves / croutes

Smoked chicken, avocado & beetroot salad

toasted almonds / creamy goat's cheese vinaigrette

Tempura fried whitebait

Aioli / lemon

MAIN COURSES

*Grilled minute steak **

garlic mushroom & cracked pepper sauce

*Baked cod loin **

parsley & garlic crust / crushed pea & white wine beurre blanc

Venison burger

sauce Vierge / brie / chips

Creole marinated chicken breast steak

tomato, thyme & lemon 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.