

TABLE D'HOTE MENU

Lunch: 2 Courses £13 / 3 Courses £17

Dinner: 2 Courses £16 / 3 Courses £21

Served: Mon - Sat 12 noon - 2.30 pm

Mon - Thu 6 - 9.30pm

We will happily provide bread & butter on arrival, additional basket of bread - £2

STARTERS

Soup of the day

Smoked salmon, egg & avocado salad

Lemon, honey & mustard vinaigrette

Smooth duck & veal pate

chutney / toasted brioche

Tempura fried whitebait

Aioli / lemon

MAIN COURSES

Chicken fillet Stroganoff

strips of chicken cooked with mushrooms in a Brandy, shallot & paprika sauce / served with braised rice

*Lamb rump medallions **

pine nut & garlic crust / tomato, shallot & red wine jus

Pan-fried seabass fillets

oriental stir-fry in a sesame, soy, lemon & thyme sauce

Vegetarian dish of the day

(Chef will be able to offer several options 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.