

Table D'hôte Menu **1**

2 courses £29.50

3 courses £34.50

Starters

Carrot & Lentil Soup

with coriander, croutons and warm bread rolls

Smoked Salmon Pastrami

with salsa verde and shaved fennel salad

Warm Tomato & Cheddar Tart

with aged balsamic syrup and baby leaf salad

Mains

Baked Rump of Lamb

cooked medium, with dauphinoise potatoes, baby ratatouille and lamb jus

Roast Seabass Fillet

with colcannon potatoes and lilliput capers sauce

Curried Cauliflower Risotto

with coriander and crispy onion bhaji bits

All mains are served with seasonal steamed vegetables

Desserts

Caramelised Pear Sticky Toffee Pudding

with toffee sauce and vanilla ice cream

Vanilla Cheesecake

with berry compote

Trio of Ice Cream

with rossini curls and strawberry sauce

Our dishes may contain traces of allergens, please advise should you have any allergies or food intolerance's