

Table D'hôte Menu **2**

2 courses £29.50

3 courses £34.50

Starters

Cream of Tomato & Basil Soup

with crème fraîche, croutons and warm bread rolls

Crab & Dill Fishcake

with beurre blanc and baby leaf garnish

Duo of Seasonal Melon

with fruit sorbet and raspberry coulis

Mains

Roasted Shropshire Aged Sirloin of Beef

with beef dripping roast potatoes, yorkshire pudding and rich chianti gravy

Pan Fried Salmon Supreme

with new potatoes and parsley sauce

Lentil Tarka Dhal

with basmati rice and naan bread

All mains are served with seasonal steamed vegetables

Desserts

Sicilian Lemon Tart

with lemon posset and raspberries

Warm Chocolate Brownie

with vanilla ice cream

Vanilla Pana Cotta

with shortbread biscuit and fruit compote

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