Table d'hôte Dinner

Friday 13th September - 3 courses £42.00 - 2 courses £37.00

Smoked Duck, Potato & Beetroot Salad – Pickled Rhubarb

Vegetable Bhaji – Tumeric Yoghurt

Prawn Cocktail – Cucumber & Avocado Salsa

Mini Fresh Salmon & Cod Fish Cakes – Gribiche dressing, Micro salad

Homemade Carrot & Coriander Soup

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Fruit Sorbet

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Roast Loin of English Pork, Apple Sauce, Roast Jus
Roast Potatoes, Carrots à la Crème, Broccoli

Free Range Chicken Suprême, Sweet Pepper Sauce
Crushed Chorizo Potatoes, Aubergine, Mange Tout

Pan-fried Fillet of Haddock, Champagne Avruga Caviar Sauce
Saffron Potatoes, Creamed Leeks, Romanesco Cauliflower

'Grand' Nut Roast, Plum Tomato Sauce
Seasonal Vegetables & Potatoes

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Comfort Dish

Summer Salad with Rare Beef, French Dressing – Chunky Chips

Crisp Battered Cod Fillet, Tartare Sauce - Chunky Chips, Pea Purée, Broccoli Hollandaise

Side Dishes - All Priced at £4.25 - *When in season
Garlic & Peppercorn Gratin Potatoes - Honey Roast Root Vegetables - Broccoli Hollandaise
Buttered Baby Spinach - Green Beans with Almonds – *English Asparagus Hollandaise
*Jersey Royal Potatoes

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A daily menu of homemade desserts or a fine selection of British cheeses

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Cafetière of ground Coffee & Petits Fours £4.95 - Speciality Coffee & Petits Fours from £5.15

A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff, who will be happy to assist you when placing your order