

Lunch (table d'hote)

The fixed price 2 or 3 course table d'hote menu is available from 12noon to 6pm, Monday to Saturday.

2 Courses @ £14.95, 3 Courses @ £17.95

Starters

Soup of the Day (V)

Confit Chicken, Baby Leek and Mushroom Terrine, Orange Jam

Truffled Mushroom, Sun Blushed Tomato and Gruyère Bruschetta
Red Chilli Pesto (V)

Tian of Salmon, Fennel and Prawn, Sweet Dill and Dijon Dressing

Goats Cheese Mousse, Juniper and Black Pepper Beetroot
Broad Bean and Radish Salad (V)

Mains

Pan Roast Supreme of Salmon, Soused Vegetables, New Potatoes, Paprika Cream

Smoked Haddock and Sweetcorn Fishcake, Creamed Leeks and Spinach
topped with a Poached Egg

Cauliflower and Broccoli Fritters, Corn, Blue Cheese Fondue, Fries, Slaw (V)

Roast Breast of Chicken stuffed with Mozzarella, Tomato Fondue
Boulangere Potatoes

Roast Pork Belly, Apple, Black Pudding, Buttery Mash, Cabbage, Mustard Cream

Desserts

Plum Cheesecake, Plum Puree, Vanilla Ice Cream

Chocolate Torte, Summer Berries, Raspberry Sorbet

Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream

Vanilla Panna Cotta with a Strawberry Soup

Selection of Homemade Sorbets and Ice Creams

Our food is prepared in a kitchen where nuts, gluten and other food allergens are present. If you have a food allergy or intolerance please speak to a member of staff about your requirements.