

TABLE D'HOTE MENU

£39.95 PER PERSON

STARTERS

Slow Cooked Ham Hock
Poached Hen's Egg, Pea & Caper Dressing, Parsley
Crumbs & Wild Garlic Oil (GFO)

Twice Baked Mature Cheddar Soufflé
Chive Cream Sauce (V)

Brasserie Artisan Soup Bowl
Sourdough Roll (GFO)

Southern Fried Halloumi
Vine Tomato, Red Onion, Herb & Pomegranate
Salad (V)

Salt & Pepper Squid
Pineapple, Jalapeno Salsa, Lime & Ginger
Mayonnaise

MAINS

Roast of the Day
Roast Potatoes, Seasonal Vegetables & Pan Gravy (GFO)

Smoked Cheddar & Braised Beef Shortcrust Pie
Horseradish & Parsley Mash, Grilled Spring Cabbage & Beef
Gravy Served with your own bottle of Henderson's Relish "A
Proper Yorkshire Staple"

Potato Terrine
Whipped Feta, Chili & Tomato Jam, Courgette & Preserved
Lemon, Basil Pesto Dressing (V, GF)

Pan Seared Seabass
Wild Garlic, Jersey Royals, Broad Beans & Lemon Butter
Sauce (GF)

Chargrilled 10oz Sirloin Steak
With Vine Tomato, Flat Cap Mushroom, Skin-On Chips,
Mustard Dressed Rocket & Green Peppercorn Cream Sauce
(GFO)(£4.95 Supplement)

DESSERTS

Tiramisu
Espresso Syrup, Mascarpone Whip, Dark
Chocolate & Orange (V)

Vanilla Steamed Sponge
Toffee Sauce & Salted Caramel Granola (V)

Strawberry Cheesecake
Brown Butter Biscuit, Blueberry Liquid Centre &
White Chocolate Wafer (V)

Ice Cream & Sorbet Selection
Please Ask Your Server for Today's Flavours (GF)

Cheese & Biscuits
English Blue Stilton, Dorset Cheddar & Brie
with Tomato Chutney, Grapes & Artisan Crackers (V,GFO)
(£2.95 Supplement)

Food Allergies & Intolerances - Please speak to a member of our team about your requirements before ordering.
(N) - Contains Nuts (GF) - Gluten Free (GFO) - Dish can be made Gluten Free (V) - Suitable for Vegetarian (VE) - Vegan
We cannot guarantee any of our dishes meet these requirements as it is produced in an environment where these allergens are present.