

## TABLE D'HOTE MENU

£38.95 PER PERSON

### STARTERS

Chicken Liver Parfait  
Brandy Butter, Sour Cherry Chutney & Melba  
Toast (GF)

Twice Baked Mature Cheddar Soufflé  
Chive Cream Sauce (V)

Brasserie Artisan Soup Bowl  
Warm Sourdough (GFO)

Maple Roast Butternut Squash  
& Feta Salad  
Pickled Cranberries & Toasted Pumpkin Seed  
Dukkah (V,GF)

Smoked Haddock Fishcake  
Braised Leek, Pancetta & Pea Fricasse

### MAINS

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

10 Hour Slow Cooked Lamb & Rosemary Potato Pie  
Smoked Pancetta, Wensleydale & Buttered Savoy Cabbage &  
Lamb Gravy

Smokey Aubergine & Pepper Tagine  
Pomegranate Rice Pilaf & Coriander Oil (VE,GF)

Pan Fried Salmon  
Tomato & Coconut Curry Sauce, Lentil Kofta & Lime Leaf  
Yoghurt (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

Crème Brûlée Tart  
Orange Curd & Dark Chocolate Sauce (V,N)

Baked Blueberry Cheesecake  
Blueberry Compote & Lemon Sauce (V)

Raspberry & Almond Delice  
Clotted Cream & Amaretti Tuille (V,N)

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

Cheese & Biscuits  
English Blue Stilton, Dorset Cheddar & Brie  
with Grapes, Tomato Chutney & Crackers (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 (V) - Suitable for Vegetarian (GFO) - Gluten Free Option Available (VE) - Vegan  
We cannot guarantee any of our dishes meet these requirements as it is produced in an environment where these allergens are present.