

## TABLE D'HOTE MENU

£38.95 PER PERSON

### STARTERS

Ham Hock Terrine  
Piccalilli, Wild Rocket & Sourdough Toast (GFO)

Twice Baked Mature Cheddar Soufflé  
Chive Cream Sauce (V)

Brasserie Artisan Soup Bowl  
Warm Sourdough (GFO)

Baked Portobello Mushrooms  
Garlic Butter Sourdough Toast & Crispy Leek  
(VE,GFO)

Scottish Smoked Salmon  
Horseradish & Caper Dressing, Lemon Oil &  
Wholemeal Soda Bread (GFO) (£2.95 Supplement)

### 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

Butternut Squash, Quinoa & Pumpkin Seed Tart  
Baby Spinach, Squash & Beetroot Salad  
& Arrabiata Sauce (VE,GF)

Pan Fried Sea Bass  
Tandoori Butter Sauce, Bombay Potatoes, Green Beans  
& Mango 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

Sticky Orange Marmalade Pudding  
Blood Orange Sorbet & White Chocolate Sauce (V)

Dark Chocolate & Caramel Delice  
Caramelised Banana Sauce, Rum & Raisin Ice Cream  
(V,N)

Forced Rhubarb & Apple Tart  
Stem Ginger Anglaise (V)

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

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