

# Table d'hôte Menu



Chefs Home-Made Soup of the Day and a Warm Bread Roll (v)

Salmon & Dill Fishcake, Lemon Mayo Dressed Leaves

Chicken Liver Pate with Tomato Chutney & Bread Crisps

Heritage Tomato, Watermelon, Feta Cheese, Pine Nuts, Mint Dressing

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Blackened Cajun Chicken, Pitta Bread, House Salad, Mint Dressing

Beer Battered Cod Loin, Hand Cut Chips, Mushy Peas

Baked Ham, Wild Mushroom, Leek Pie, Creamy Mash Potato, Gardens Peas

Poached Fillet of Salmon, Buttered New Potatoes, Samphire Hollandaise Sauce

Roasted Aubergine, Tomato Ratatouille, Olives, Rocket, White Truffle Oil Salad

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Home made Pavlova, Summer Berries, Whipped Cream

Warm Sticky Toffee Date Pudding, Banana Ice Cream, Toffee Ice Cream

Dairy Ice Cream, Brandy Snap Basket, Raspberry Coulis

Oscars Cheese Selection with Biscuits, Celery & Grapes

**£20.00 for 3 Course**

**Or**

**£22.50 per person for Three Courses & a Small Glass of House Wine**

***Food Allergies & Intolerances***

*Please speak to a member of staff about the ingredients in our dishes when making your order*

*Thank you*

*T&C's Apply, not to be used in conjunction with any other offer*