

TABLE D' HOTE MENU

2 COURSES - £25

3 COURSES - £30

STARTERS

Seasonal Soup of the Day

Sourdough Bread, Chive Oil

Pulled Pork Croquettes

Dijon Mustard Mayonnaise, Dressed Watercress

Gin and Dill Cured Salmon

Fennel and Cucumber Salad, Sourdough Wafers

Heritage Tomato, Basil and Mozzarella Salad

Pesto Dressing, Roasted Pine Nuts

MAINS

Charred Bacon Chop

Honey and Mustard Glaze, Pineapple and Pepper Salsa, Triple Cooked Chips

Confit Leg of Packington Chicken

Roasted New Potatoes, Basil and Garlic Buttered Cavalo Nero, Chasseur Sauce

Pan Roasted Fillet of North Atlantic Cod

Jersey Royal Potatoes Dressed with Garden Pesto, Fine Beans, White Wine and Dill Sauce

Roasted Red Pepper, Fennel and Tomato Tagliatelle

Braised Fennel, Parmesan, Tomato Sauce

DESSERTS

Sticky Toffee Pudding

Vanilla Ice Cream, Toffee Sauce

Chocolate Brownie Sundae

Salted Caramel Ice Cream, Crème Chantilly, Chocolate Sauce

Eton Mess

Macerated Strawberries, Fruit Compote, Basil Meringues

Citrus Tart

Raspberry Sorbet, Vanilla Tuille

All our dishes are freshly prepared and cooked to order, please note that some dishes may have a longer wait time.

Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies. Some dishes can be adapted, please ask a member of the team who will be delighted to assist you. We regret that we cannot guarantee our dishes are totally nut-free.

Thank you, we appreciate your support and custom.