

TABLE D'HÔTE MENU

2 COURSES - £25

3 COURSES - £30

STARTERS

Seasonal Soup of the Day

Herb Oil, Toasted Seeds

Beetroot Cured Sea Trout

Fennel and Shallot Salad, Dill Emulsion

Chicken Liver Parfait

Brioche, Red Onion Marmalade

Creamed Tarragon Mushrooms

Sourdough Toast and Parmesan

MAINS

Venison and Beef Bourguignon

Creamed Potatoes

Packington Free Range Chicken Thigh

Mustard Mash Potatoes, Seasonal Greens, Gravy

Seafood Linguine

Watercress Salad

Wild Mushroom Risotto

Parmesan Tuile

DESSERTS

Chocolate and Orange Cheesecake

Orange Gel

Sticky Toffee Pudding

Caramel Sauce

Lemon Posset

Shortbread Biscuit

A Selection of Ice Creams or Sorbets (3 Scoops)

Ask a member of the team for today's flavours

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.