

# TABLE D'HÔTE MENU

2 COURSES - £28

3 COURSES - £33

## STARTERS

### Seasonal Soup of the Day

*Herb Oil, Toasted Seeds*

### Haddock Fishcake

*Fennel and Watercress Salad, Citrus Aioli*

### Chicken Liver Parfait

*Brioche, Red Onion Marmalade*

### Creamed Tarragon Mushrooms

*Sourdough Toast and Parmesan*

## MAINS

### Packington Braised Pork Belly

*Confit Garlic Potatoes, Buttered Kale, Roasted Root Vegetables*

### Confit Packington Chicken Thigh

*Mixed Bean and Pancetta Cassoulet, Seasonal Greens*

### Seafood Linguine

*Watercress Salad*

### Wild Mushroom Risotto

*Parmesan Tuile*

## DESSERTS

### Lustre Cream Filled Profiterole

*Warm Chocolate Sauce*

### Baked Chocolate and Orange Cheesecake

*Chantilly Cream*

### 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.