

# TABLE D'HÔTE MENU

2 COURSES - £30

3 COURSES - £36

## STARTERS

### Seasonal Soup of the Day

*Herb Oil, Toasted Seeds*

### Chicken, Pork & Tarragon Terrine

*Onion Marmalade, Watercress Salad, Crostini*

### Crispy Cauliflower Bites

*Chimichurri, Watercress Salad*

### Panko Breaded Brie

*Red Onion Chutney, Watercress salad*

## MAINS

### Pan Seared Sea Bass

*Citrus New Potato, Seasonal Greens, White Wine Velouté*

### Walton Lodge Braised Beef Linguine

*Roasted Tomato Ragu, Parmesan, Rocket*

### Barnsley Lamb Chop

*Sauteed New Potato, Garden Peas, Minted Gravy*

### Butternut Squash Cassoulet

*Creamed Potato, Seasonal Greens*

## DESSERTS

### Plum Pudding

*Blackberry, Fig, Vanilla Ice Cream*

### Sticky Toffee Pudding

*Butterscotch Sauce, Vanilla Ice Cream*

### Chocolate and Orange Cheesecake

*Blood Orange Gel, Chocolate Crumb*

### Selection of Ice Cream & Sorbets

*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.