

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

Goat's Cheese Panna Cotta

Cider Caramel Dressing, Pickled Root Vegetables

MAINS

Fillet of Seabass

Sauteed Potatoes, Spring Greens, Pesto Cream Sauce

Confit Chicken Thigh

Creamed Potato, kale, Chasseur Sauce

Gammon Steak

Triple Cooked Chips, Fried Egg, Garden Peas

Spring Vegetable Risotto

Asparagus, Pea and Broad bean

DESSERTS

Sticky Toffee Pudding

Butterscotch Sauce, Vanilla Ice

Yorkshire Parkin

Orange Gel, Compressed Rhubarb

Eton Mess

Meringue, Berries, Compote

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.