



Sample Table D'Hoté

Starter

Filo Prawns with Sweet Chilli Mayonnaise
Crispy Chilli Beef with Asian Slaw
Greek Salad with Feta, Olives, Sun-dried Tomatoes,
Cucumber &
Honey Dressing (V, GFA)

Main

Beef Carbonnade with Cheese Scone & Seasonal
Vegetables(GFA)
Baked Chicken Supreme with Mashed Potato, Wild
Mushroom Sauce & Seasonal
Vegetables (GF)
Herb Crusted Cod on Crushed New Potatoes with
Seasoned Greens & Crayfish
Hollandaise (GF)

Desserts

Biscoff Tart with Vanilla Ice Cream (V)
Lemon Posset with Shortbread (V, GFA)
Mixed Fruit Eton Mess (V, GF)
Trio of Cheese with Biscuits and Fig & Honey Chutney (V,
GFA)

Starters - £7.25 Mains - £19.95 Desserts - £7.25

FOOD ALLERGIES & INTOLERANCES

All our food is prepared in a kitchen where nuts, cereals
containing gluten and other
Allergens are prepared and our menu descriptions do not
include all ingredients.

Please ask a member of staff if you require assistance

V – Vegetarian. GF – Gluten Free. GFA- Includes Gluten
but can be adapted. VEA – Vegan adaptable.



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