



# Sample Table D'Hote

## 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)

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**Starters - £8.25 Mains - £19.95 Desserts - £8.25**

## 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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