



TABLE D'HOTE

3 courses for £20

Mon – Thurs 5pm – 8:30pm

Friday 5pm till 6:30pm

Starters

Smoked haddock fishcakes with chilli & lime mayonnaise

Confit Asian duck spring rolls with pomegranate & radish salad

Chicken liver pate with bourbon soaked raisins & black brioche

(v) Homemade soup of the day with freshly baked artisan bread

Mains

Slow braised lamb shoulder with fondant potato, buttered kale, minted peas & jus

8oz sirloin steak with triple cooked chips, slow roasted vine tomatoes & three pepper sauce

Pan seared salmon with herb crushed new potatoes, spinach and shrimp butter

(v) Roasted beetroot and goats cheese risotto

Desserts

Mint crème brulee with a chocolate chip cookie

Sticky toffee pudding with butterscotch sauce & vanilla bean ice cream

Rich chocolate tart with raspberry ripple ice cream