

Table d'hote menu

2 courses £20 / 3 courses £25.75

To start

Soup of the day

Caesar salad with chicken, anchovies & soft boiled egg

Roasted red peppers, aubergine and halloumi salad with pomegranate seeds

Smoked salmon and avocado salad with lemon dressing

To follow

Sea food linguine with lobster bisque

8oz sirloin steak, Portobello mushroom, balsamic roasted cherry tomatoes, tripled cooked chips & bearnaise sauce (£5 supplement)

Baby spinach, field mushrooms and roasted cherry tomato risotto topped with parmesan shavings

North African spice infused chicken breast with couscous and vegetable tagine

Seared salmon fillet, crushed new potatoes, pea puree and dill veloute

Side dishes 3.75 each or any three for 9

Medley of greens / honey roasted carrots / mixed leaf salad

Triple cooked chips / skin on fries / mashed potato

To finish

Glazed lemon tart with mixed berry compote

Chocolate brownie with strawberry gel, fresh berries and vanilla ice-cream (VE)

Classic apple and cinnamon pie (hot with custard, cold with whipped cream)

Fresh fruit salad