

Table D'hote Menu

STARTERS

From the Field

Chef's Soup of the Day

Homemade Soda Bread (1.1, 6, 7, 9, 12)

Chicken Liver Pâté

Warm Toasted Brioche, Pear Marmalade, Redcurrant Gelm (1.1, 7)

Iona Farm Heritage Baby Beetroot

Roast Butternut Squash, St. Tola Goat's Cheese, Broad Beans, Turmeric & Ginger Dressing (GF, 6, 7)

Crispy Smoked Haddock Fish Cakes

Grilled Bok Choi, Smoked Red Pepper Aioli (GF, 1.1, 4, 6, 7, 9, 10)

MAIN COURSES

8oz Dry Aged Sirloin Steak

Aged Balsamic, Cherry Vine Tomatoes, Confit Onion, Chunky Chips (GF, 1.1, 6, 7, 9, 12)
12.00 supplement

Slow Braised Jacob's Ladder Beef Rib

Creamy Champ Potato, Seasonal Roasted Vegetables, Shallot Infused Jus (GF, 6, 7, 9, 10, 12)

Chicken Ballotine

Crispy Smoked Pancetta, Confit Drumstick, Parmentier Sweet Potatoes, Wild Mushroom Jus (GF, 6, 7, 9, 12)

Butternut Squash Gnocchi

Baby Spinach, Beetroot, Shaved Parmesan Cheese (GF, 6, 7, 12)

Fillet of Seabream

Samphire, Pea Risotto, Seafood Bisque (GF, 1.1, 4, 6, 7, 9, 10)

SIDES - ALL 4.95

Chunky Triple Cooked Chips (1.1, 6)

Rocket, Roast Walnut & Pear Salad (6, 8.3)

Glazed Roast Vegetables (6)

Creamed Potatoes (7)

Beer Battered Onion Rings (1, 6)

DESSERTS

Salted Belgian Dark Chocolate & Orange Mousse

Salted Caramel, Vanilla Ice Cream (3, 6, 7)

Lemon & Passion Glazed Tart

Crème fraîche, Fresh Raspberries (1.1, 3, 7)

Poached Rhubarb & Custard Pavlova

Vanilla Crème Royal, Sugar Crackling (3, 7)

Matcha Tea Crème Brulee

Tangy Lemon Gel, Coconut Shortbread (1.1, 3, 7)