

# 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 (1.1,3,4,6,7,9,10)

## MAIN COURSES

#### **8oz Dry Aged Sirloin Steak**

Aged Balsamic, Cherry Vine Tomatoes, Confit Onion, Chunky Chips (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,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)