



# Table d'hôte menu

## Starters

**2 courses**  
**£17 per person**

## Mains

**3 courses**  
**£20 per person**

## Desserts



**chef's homemade soup of the day (v)**  
*served with toasted bread*

**smoked salmon ballotine**  
*served with crème fraiche and pickled cucumber*

**parma ham salad**  
*served with roast fig and walnuts*

**slow roast pork belly**  
*served with artichoke puree, green beans  
& purple potatoes*

**charred tuna steak**  
*served with Thai style egg noodles*

**carrot and coconut dhal (v)**  
*served with pilau rice and a flat bread*

**cheese board (v)**  
*served with oat cakes, truffle honey,  
chutney & membrillo*

**homemade macaroons (v)**

**sticky toffee pudding (v)**  
*Served with cream or ice cream*

*If you have any allergies please speak to your server for further advice*