

Table d'hôte Menu

WHILE YOU WAIT

Baked Bread Rolls (£3.50)

Starters

Chef's Soup of the day with crouton and truffle oil (V)

Classic Prawn Cocktail, Marie Rose Sauce, brown bread and butter

Sweet potato salad, halloumi cheese, sun dried tomato, pecan nuts and salad dressing (V)

Buffalo mozzarella & Parma ham, rocket leaves and virgin olive oil

Classic Caesar salad with chicken or smoked salmon (contains anchovies)

Main Courses

Margarita pizza, (Chicago-style base) (V)

Spinach pizza with buffalo mozzarella and Parma ham, (Chicago-style base)

Bone marrow beef burger with Red Leicester cheese and bacon in a bun

Roast Chicken Breast, Dauphinoise Potato, mushrooms, roasting juices

Grilled Sirloin steak with peppercorn sauce, fries and Provencal tomato

Gnocchi Pomodoro with fresh basil, Italian hard cheese and fresh herbs (V)

Seafood risotto with Italian hard cheese

Poached Haddock fillet, grilled artichokes, mashed potatoes, Provencal tomato and micro herbs

SIDE DISHES (£4.50 Each)

Side salad, New potatoes, Creamed Spinach, Seasonal Vegetables, Onion Rings

Desserts

Fresh cut fruit salad with black coconut ice cream

Berry mess with vanilla ice cream, raspberry sauce and Chantilly cream

Profiteroles with cream pâtissière and summer fruits (V)

Baked vanilla cheesecake with fruit compote

Selection of ice cream (Vanilla, Chocolate, Strawberry) (V)

Two courses £22.00

Three courses £25.00

A discretionary 10% service charge will be added to your bill * contains alcohol All our desserts denoted with a (V) are made with vegetarian ingredients however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Please note all food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen