

Table d'hôte Menu

Starters

Herb gnocchi, roast butternut squash, courgette, pecorino (V)

Grilled line caught mackerel, dill, emulsion, pickled cucumber (GF)

Confit lamb pressé, feta mousse, olive pureé, pomegranate (GF)

Mains

Roast aubergine, white bean pureé, corn, coriander, pomegranate salsa (GF) (VG)

Pan roast hake, spinach, Jersey Royals, tomato confit (GF)

Roast fillet of pork, potato terrine, fennel and apple salad, cider jus (GF)

Desserts

Coconut panna cotta, mango sorbet, passion fruit (GF)(VG)

Strawberry mousse, vanilla sponge, dark chocolate

Selection of cheese and biscuits (GF Available)

£36.00 per person
(GST Inclusive)

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any specific dietary requirements please inform your waiter.

(GF = Gluten Free, VG = Vegan, V = Vegetarian)