

Table d'Hôte Menu

Summer 2026

Served 22nd June – 27th September

2 Courses £36.95 per person

3 Courses £46.95 per person

Starters

Crab

Lime and Coriander Dressed White Crab Meat, Avocado, with a Chilli, Cucumber and Mooli Salsa

Ham Hock

Crispy Ham Hock, Pea Puree, Quail Egg, Parma Ham Crisps

Tomato

Heritage Tomato Salad, Basil, Ciabatta Croutons, Mozzarella Ice Cream (V/VE*)

Mains

Beef

Beef Sirloin, Crispy Feather Blade, Horseradish Mash, Carrots, Greens, Red Wine Jus

Hake

Pan Fried Hake, Fondant Potato, Broad Beans, Braised Fennel, Dill Oil, White Wine Sauce

Gnocchi

Wild Mushrooms, Potato Gnocchi, Basil Pesto, Crispy Kale (VE) (N)

Desserts

Raspberry

White Chocolate Mousse with a Raspberry Centre, Raspberry and Elderflower Sorbet

Honey

Honey Creme Brulee, Almond Biscotti, Apricot Sorbet (V) (N)

Strawberry

Strawberry Parfait, Lemon Shortbread, Meringue Sorbet (V)

£8.45 **Coffee and Chocolate Truffles (V)**

(N) Contains Nuts (V) Vegetarian (VE) Vegan

