



Table D'Hôte Menu

LUNCH

SAMPLE MENU

STARTERS

SEASONAL MELON & PARMA HAM

Fruit Chutney, Toasted Brioche
(2 Wheat, 14 Cider Vinegar)

MARIE ROSE ATLANTIC PRAWNS

Little Gem, Cherry Tomato, Lemon, Melba Toast
(2 Wheat, 3, 4)

CRISPY PANKO SQUID RINGS

Tartare Sauce, Dressed Mixed Leaves
(2 Wheat, 4, 8, 9)

BROCOLLI SOUP

(V - 2 Wheat, 7)
Wholemeal Croutons

MAIN COURSE

CHARCOAL GRILLED WEST COUNTRY ENTRECOTE STEAK

Green Peppercorn Sauce, Onion Rings, French Fries
(2 Wheat, 7, 14 Wine)

PAN ROAST CHICKEN BREAST SUPREME

Jersey Black Butter Sauce, Plum Chutney, Seasonal Vegetables
(2 Wheat, 14 Wine)

PAN FRIED SALMON FILLET

Atlantic Prawns, Vine Tomatoes, Crispy Capers, Parsley Butter, Seasonal Vegetables
(GF - 3, 5, 7)

TRUFFLED PASTA

Tagliatelle Pasta in a Garlic & Truffle Cream Sauce, Wild Mushrooms, Parmesan, Crispy Leeks
(V - 2 Wheat, 7)

ATLANTIC PRAWNS, GAMBAS AND SCOTTISH SMOKED SALMON

Mixed Salad, Mayonnaise, New Potatoes
(GF - 1, 3, 4, 5, 9, 14 Vinegar) - **£4.95 Supplement**

SIDES

FRENCH FRIES

£3.50

LIGHTLY SPICED WEDGES

£3.50

TRUFFLE & PARMESAN FRIES

£4.50

NEW POTATOES

£3.50

SIDE SALAD

£3.50

SAUTEED SPINACH

£3.50

ONION RINGS

£3.50

DESSERT

APRICOT AND RASPBERRY CRUMBLE

Vanilla Ice Cream
(V-2 Wheat, 4, 7, 10 Almond)

MILK CHOCOLATE AND STRAWBERRY PAVLOVA

Milk Chocolate Mousse, Strawberries, Vanilla Meringue, Honeycomb
(GF-4, 7, Mc 13)

PASSION FRUIT TART

Berries, Raspberry Mousse, Abstract Chocolate
(2 Wheat, 4, 7, Mc 13)

SALTED CARAMEL CHEESECAKE

Apple and Blackberry Salad, Blackberry Cremeaux, Apple Wafers
(2 Wheat, 4, 7, Mc 13)

SELECTION OF ARTISANAL CHEESE

Homemade Fig, Black Butter, Pecan Soda Bread, Homemade Chutney, Grapes, Celery, Quince Paste, Crackers
(2 Wheat, 4, 7, 10 Almonds, Pecan, Hazelnut, Pistachio, 12, 14 Chardonnay Vinegar) - **£3.95 Supplement**

COFFEE & MINTS

V - Vegetarian | VG - Vegan | GF - Gluten Free

Please be advised of the following prices of our Lunch menu: **2 courses £30.00 | 3 courses £35.00**

Please note there is a 10% service charge on all food and drinks for Non-Residents

Allergens

1 Celery	2 Cereals containing gluten	3 Crustaceans	4 Eggs	5 Fish	6 Lupin	7 Milk
8 Molluscs	9 Mustard	10 Nuts	11 Peanuts	12 Sesame seeds	13 Soya	14 Sulphur Dioxide

All ingredients may not be listed for this menu, should you need more information about allergens, please ask a member of our front of house team.