



# Table D'Hôte Menu

## LUNCH

Thursday 01<sup>st</sup> May

### 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, 7)

#### CRISPY PANKO SQUID RINGS

Aioli Mayonnaise, Dressed Mixed Leaves  
(2 Wheat, 3, 4, 9)

#### BUTTON MUSHROOMS AND TARRAGON SOUP

Wholemeal Croutons  
(V - 2 Wheat, 7)

### MAIN COURSE

#### CHARCOAL GRILLED WEST COUNTRY ENTRECOTE STEAK

Green Peppercorn Sauce, Onion Rings, French Fries  
(Mc 1, 2 Wheat, 7, 14 Wine)

#### PAN ROAST CHICKEN BREAST

Red Wine Jus, Smoked Carrot Puree, Seasonal  
Vegetables  
(Mc 1, 2 Wheat, 14 Wine)

#### PAN FRIED BREAM FILLET

Vine Tomatoes, Crispy Capers, Lemon Butter,  
Seasonal Vegetables  
(GF - 5, 7)

#### ROAST SQUASH, MUSHROOM & ONION TART

Caramelised Onion Puff Pastry Tart with Roast  
Squash, Mushrooms & Goats Cheese, Baby Spinach,  
Smoked Carrot Puree, Salsa Verde  
(V - 2 Wheat, 7, 9, 14 Vinegar)

### DESSERT

#### STICKY TOFFEE APPLE PUDDING

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

#### STRAWBERRY PANNA COTTA

Vanilla Strawberries, Chantilly Cream, Elderflower  
Lime Jelly, Meringue Kisses  
(GF-4, 7)

#### VANILLA CHEESECAKE

Berries, Passion Fruit Sorbet, Honeycomb  
(2 Wheat, 4, 7, Mc 13)

#### SELECTION OF ARTISANAL CHEESE

Homemade Fig, Black Butter & Pecan Soda Bread,  
Homemade Chutney, Grapes, Celery, Quince Paste,  
Crackers - **£3.95 Supplement.**  
(1, 2 Wheat, 4, 7, 10 Almonds, Pecan, Hazelnut,  
Pistachio, 12, 14 Chardonnay Vinegar)

### SIDES

<b>FRENCH FRIES</b>	£3.50
<b>LIGHTLY SPICED WEDGES</b>	£3.50
<b>TRUFFLE &amp; PARMESAN FRIES</b>	£5.00
<b>NEW POTATOES</b>	£3.50
<b>SIDE SALAD</b>	£3.50
<b>SAUTEED SPINACH</b>	£3.50
<b>ONION RINGS</b>	£3.50

#### COFFEE & MINTS

**2 courses - £30.00 | 3 courses - £35.00**

Please note there is a 10% service charge on all food and drinks for both residents and non-residents.

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

#### 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.