



# Table D'Hôte Menu

LUNCH

Sunday 04<sup>th</sup> May

## STARTERS

### SEASONAL MELONS & PARMA HAM

Toasted Brioche, Berries, Fruit Chutney  
(2 Wheat, 4, 7, 14 Cider Vinegar)

### ATLANTIC PRAWN COCKTAIL

Little Gem, Marie Rose Sauce, Garlic Bread  
(2 Wheat, 3, 4)

### SCOTTISH SMOKED SALMON

Lemon Mayonnaise, Crispy Capers, Little Gem, Cherry Tomato, Toasted Ciabatta  
(2 Wheat, 3, 4, 5)

### CRISPY PANKO SQUID RINGS

Tartare Sauce, Dressed Mixed Leaves  
(2 Wheat, 3, 4, 9, 14 Vinegar)

### SWEET POTATO AND COCONUT SOUP

Wholemeal Croutons  
(2 Wheat)

## MAIN COURSES

### ROAST SIRLOIN OF SCOTTISH BEEF

Tarragon & Red Wine Jus, Yorkshire Pudding  
(Mc 1, 2 Wheat, 4, 7, 14 Wine)

### ROAST LOIN OF ENGLISH PORK

Jersey Apple Cider Sauce, Crackling, Cranberry & Apple Chutney  
(Mc 1, 2 Wheat, 7, 14 Wine, Cider)

### PAN ROAST CHICKEN BREAST

Sherry & Cranberry Sauce, Smoked Carrot Puree  
(Mc 1, 2 Wheat, 14 Wine)

### PAN FRIED SALMON FILLET

Crispy Capers, Sauteed Pimentos, Sumac & Orange Dressing  
(GF-5, 7)

### PAN FRIED SEA BASS FILLET

Atlantic Prawns, Cherry Tomatoes, Lemon Butter  
(GF-3, 5, 7)

### ALL MAIN COURSES ARE SERVED WITH ROAST POTATOES AND SEASONAL VEGETABLES

### 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)

## SIDES

**FRENCH FRIES** £3.50

**LIGHTLY SPICED WEDGES** £3.50

**TRUFFLE & PARMESAN FRIES** £5.00

**NEW POTATOES** £3.50

**SIDE SALAD** £3.50

**SAUTEED SPINACH** £3.50

**ONION RINGS** £3.50

## DESSERTS

### APPLE FLAPJACK CRUMBLE

Clotted Cream Ripple Ice Cream  
(GF-V-4, 7)

### SALTED CARAMEL CHEESECAKE

Crème Fraiche, Berries, Hazelnut Wafer  
(2 Wheat, 4, 7, 10 Hazelnut, Mc 13)

### LEMON STRAWBERRY ALMOND DELICE

Vanilla Strawberries, Chantilly Cream, Meringue Shards  
(2 Wheat, 4, 7, 10 Almond, Mc 13)

### SELECTION OF ARTISANAL CHEESE £3.95 SUPPLEMENT

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)

## COFFEE

### COFFEE & MINTS

**2 courses - £35.00 | 3 courses - £39.00**

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.