

Table d'Hote

11th JUNE 2025

STARTERS

Crispy Fried Mushroom

Deep-fried battered mushroom served with truffle mayo

Chilli Garlic Prawn

[Served with sourdough bread and garlic mayo]

Soup Of The Day

[Chef's special soup served with Croutons]

MAINS

Feather Blade of Beef

Served with creamy mash, spinach, and red wine sauce

Grilled Seabass Fillet

[Served with herb velouté, tender stem Broccolini new potatoes, and cherry tomato]

Butternut Squash Risotto

[Finished with parmesan cheese]

DESSERT

Sticky Toffee Pudding

Seasonal Fruit Crumble



Our kitchen handles nuts, gluten and other allergens. Menu may not list all ingredients; inform us of allergies.

Allergen info available on request. Fish dishes may have bones.

Menu subject to availability/change.