



Table D'Hôte Set Menu

Friday 3rd January 2020

6:00pm - 9:30pm

-----SAMPLE MENU-----

Soup of the Day (v)

freshly baked bread

Prawn Cocktail

traditional garnish

Chicken Liver Pâté

red onion marmalade, sourdough and balsamic glaze

Honeydew Melon (vg)

pomegranate dressing and rocket

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Roast Hake Fillet

new potatoes, baby prawn & dill sauce

Linguine Pasta with Chicken & Chorizo

San Marzano tomato, basil, olive oil and garlic sauce

Mushroom, Leek & Ale Pie (v)

truffle mash and carrots

Roast Pork Belly

buttered mash, root vegetable purée and port & thyme gravy

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Glazed Lemon Tart

Cornish clotted cream and textures of raspberries

Chocolate Marquise

salted caramel ice cream, brandy snap and chocolate caramel

Mrs. P's Tiramisu

classically made to Mrs. Pascoe's 50-year-old recipe

Blackberry Parfait

vanilla yoghurt and pistachio crumb

£18.50

2 Courses & Coffee

£24.50

3 Courses & Coffee

Many of our dishes are easily adjusted to suit allergies. Please ask your server for more information.
Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free
due to possible 'cross-contamination' in a kitchen environment