

Allergy Statement

Please Notify Us

We take the presence of allergies and intolerances seriously. Allergen information is provided for our ingredients and dishes, but we ask you to advise us of any allergies or intolerances before you order.

Whilst we have identified the allergens that are in the dishes, please be aware that there may be traces of allergens in the dish due to manufacturing or cooking methods.

Deep Fat Frying

Deep fat frying is an important cooking process in our kitchen; the ingredients within dishes which are deep fried will be cooked in the same fryer as other ingredients which may contain allergens and therefore there will be a risk of cross contamination.

Changing Menus

Our chefs are always keen to create new dishes and introduce seasonal specialities. Please check allergen information each time you visit as changes to recipes are made.

Our Kitchens

Whilst we make every effort to minimise cross contamination, please be aware that our dishes are made and prepared in an environment where allergens are present.

Genetically Modified Foods

The policy of this company is that it does not knowingly sell any foods that contain Genetically Modified Organisms (GMOs).

The only exception to this may be cooking oil for deep fat frying. As standard we use a non-GMO rapeseed oil. Due to global pressures, at times, our supplier may need to use vegetable oil, this product cannot be guaranteed as non-GMO.

Please Speak To Us

On rare occasions, we may feel we will struggle to safely accommodate your needs. We will do everything we can to offer you a suitable replacement.

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V: Suitable for vegetarian diet

VG: Suitable for vegan diet

VGOR: Vegan on request

MC: May contain

DC: Daily changing

Please highlight your dietary requirements to our team.

Please note that occasionally due to current supply chains, some of our ingredients may be temporarily unavailable or substituted for a similar product or dish. We will verbally advise you if this is the case and apologise in advance.

MARCH

Table d'Hôte Menu



Starters

Homemade Soup of the Day

Served with warm garlic & rosemary focaccia (V,VGOR)

Chicken Liver and Cognac Pâté

Served with homemade piccalilli, caramelized onion purée, toasted ciabatta, and watercress

Crispy Salt and Pepper Squid

Served with sweet chilli mayonnaise, rocket, scallion & sesame salad, and a lemon wedge

Mozzarella Arancini

Served with heritage beetroot, pomegranate, and basil (VG)

Mains

Succulent Chicken Supreme

Inspired by a classic Kyiv. Wrapped in parma ham with pea & truffle purée, fondant potato, and watercress. Topped with a garlic butter shell

Moussaka Style Cannelloni

Served with Provençal vegetables, red lentils, tenderstem broccoli and Parmesan mornay (V, VGOR)

Braised Pork Cheek

With 'nduja lyonnaise potatoes, charred baby vegetables, cooking liquor reduction glaze, and watercress

Catch Of The Day

Please ask your server for today's catch of the day (DC)

Desserts

Classic Vanilla Crème Brûlée

Served with pistachio and almond biscotti with seasonal berries (V)

Satin Strawberry and Basil Cheesecake

Lemon & elderflower sorbet, candied lemon zest, macerated strawberries, gingerbread

Silky Mango and Coconut Panna Cotta

Served with textures of raspberries, toasted coconut flakes, and lemon balm (VG)

Two scoop Treleaven's Ice Cream Selection

Served with a buttery shortbread. Choose from vanilla, chocolate, strawberry or ask your server for today's guest flavour (V, VGOR)

MARCH

Table d'Hôte Allergy Menu



Starters

Homemade Soup of the Day

Served with warm garlic & rosemary focaccia (V,VGOR) **Gluten**

Chicken Liver and Cognac Pâté

Served with homemade piccalilli, caramelized onion purée, toasted ciabatta, and watercress
Gluten, Celery, Milk, Sulphur Dioxide, Eggs, Mustard

Crispy Salt and Pepper Squid

Served with sweet chilli mayonnaise, rocket, scallion & sesame salad, and a lemon wedge
Gluten, Eggs, Molluscs, Mustard, Sesame Seeds

Mozzarella Arancini

Served with heritage beetroot, pomegranate, and basil (VG) **Sulphur Dioxide**

Mains

Succulent Chicken Supreme

Inspired by a classic Kyiv. Wrapped in parma ham with pea & truffle purée, fondant potato, and watercress. Topped with a garlic butter shell **Eggs, Milk**

Moussaka Style Cannelloni

Served with Provençal vegetables, red lentils, tenderstem broccoli and Parmesan mornay (V, VGOR) **Celery, Mustard**

Braised Pork Cheek

With 'nduja lyonnaise potatoes, charred baby vegetables, cooking liquor reduction glaze, and watercress **Sulphur Dioxide, Milk, Mustard**

Catch Of The Day

Please ask your server for today's catch of the day (DC) **Fish**

Desserts

Classic Vanilla Crème Brûlée

Served with pistachio and almond biscotti with seasonal berries (V) **Milk, Gluten, Eggs, Nuts, Sulphur Dioxide**

Satin Strawberry and Basil Cheesecake

Lemon & elderflower sorbet, candied lemon zest, macerated strawberries, gingerbread **Sulphur Dioxide, Gluten, Milk**

Silky Mango and Coconut Panna Cotta

Served with textures of raspberries, toasted coconut flakes, and lemon balm (VG) **Sulphur Dioxide, Nuts**

Two scoop Treleaven's Ice Cream Selection

Served with a buttery shortbread. Choose from vanilla, chocolate, strawberry or ask your server for today's guest flavour (V, VGOR) **Gluten, Eggs, Milk**