

Table d'Hôte Menu

2 Courses £20.95 per person

3 Course £24.95 per person

Starters

Seasonal Vegetable Soup VE, GF

Mini Cod Balls

with lemon mayonnaise and sakura mix

Textures of Beetroot V, GF

with feta cheese and toasted walnuts

Mains

Grilled Chicken Breast GF

garlic mashed potatoes finished with gravy sauce

Pan-fried Scottish Salmon

fondant potatoes and braised pak choy finished with white wine sauce

Oven Baked Polenta V

wild mushroom, cherry tomatoes and wilted spinach

Desserts

Chocolate Fondant V

with vanilla ice-cream

Sticky Toffee Cheesecake V

with fruit compote

Fresh Fruit Salad V, GF

with vanilla ice-cream

V Vegetarian VE Vegan GF Gluten Free
Further vegan dishes available on request

Menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.

Full allergen information is available, please ask a team member for details.

All prices include VAT at the prevailing rate.

A discretionary 12.5% service charge will be added to the final bill.

