

Table d'Hôte

STARTERS

MAC AND CHEESE BITES

[Crispy golden bites of macaroni and cheese, served with a side salad and tomato relish.]

VEGETABLE GYOZA

[Pan-fried dumplings served with a tangy ponzu dipping sauce.]

SOUP OF THE DAY

[Chef's special soup served with croutons]

MAINS

BBQ PORK LOIN

[Tender pork loin served with seasonal vegetables and a rich barbecue sauce]

GREEN PEA RISOTTO

[Creamy risotto infused with truffle oil and Parmesan cheese]

CHICKEN TIKKA MASALA

[A classic Indian curry served with steamed rice, naan bread, and papadums]

DESSERT

CHOCOLATE STOUT CHEESECAKE

[Decadent stout cheesecake topped with cream cheese]

COCONUT PANNA COTTA

[Silky coconut panna cotta served with buttery shortbread]



V = VEGETARIAN | VE = VEGAN | GF = GLUTEN FREE * = ADAPTABLE | DF = DAIRY FREE

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.