

# Table d'Hote

## STARTERS

### PRAWN COCKTAIL

[Whole cooked prawns served on crisp lettuce with the chef's special cocktail sauce]

### SOUP OF THE DAY

[ Freshly prepared and served with croutons ]

### HALLOUMI FINGERS

[ Golden-fried halloumi cheese fingers, served with a fresh green salad ]

## MAINS

### THAI GREEN CURRY

[ A fragrant Thai green curry served with steamed jasmine rice ]

### SPAGHETTI MARINARA

[ Classic tomato-based pasta infused with garlic and aromatic herbs ]

### BBQ PORK

[ Slow-roasted pork tossed in rich BBQ sauce, served with seasonal green vegetables ]

## DESSERT

### LEMON POSSET

[ A classic British dessert made from cream, sugar, and fresh lemon juice ]

### STICKY TOFFEE PUDDING

[ Warm sticky toffee pudding served with vanilla ice cream ]



**£ 25.00**  
per person

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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.