



Table d'Hote



SERVED TUESDAY - THURSDAY

STARTERS

SOUP OF THE DAY

[Freshly prepared using seasonal ingredients, served with toasted croutons]

CHILLI CHICKEN

[Crispy battered chicken tossed with peppers and onions in a fragrant garlic-chilli sauce, delicately garnished]

GARLIC PRAWNS

[Pan-fried prawns in garlic butter, served with mixed leaves, fresh herbs, and lemon]

MAINS

STEAK & ALE PIE

[Slow-braised beef in a rich ale gravy, encased in golden pastry. Served with creamy mashed potatoes, broccolini, and extra gravy]

CRAB TAGLIATELLE

[Tagliatelle with white crab in a light herb cream sauce, finished with Parmesan]

HUNTER'S VENISON HAUNCH

[Grilled venison haunch served with roasted new potatoes, asparagus, mushrooms, and a red wine jus]

THAI VEGETABLE CURRY (V)

[A fragrant Thai-style curry with mixed vegetables in coconut milk and aromatic spices, served with steamed rice]

DESSERTS

DARK CHOCOLATE DÉLICE

[A rich and silky dark chocolate dessert, served with ice cream]

VANILLA CRÈME BRÛLÉE

[Classic vanilla custard topped with a crisp caramelised sugar crust]

BLACKBERRY & APPLE CRUMBLE

[Warm apples and blackberries topped with a buttery crumble, served with custard]



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.