



# Table d'Hote



SERVED TUESDAY - THURSDAY

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## STARTERS

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SOUP OF THE DAY

[ Freshly prepared, served with golden croutons ]

SALMON TERRINE

[ Mousse terrine with crème fraîche, honey-mustard and smoked salmon.]

CRISPY BRIE WEDGES

[ Golden-fried brie with fresh salad and tomato relish ]

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## MAINS

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PORK / CHICKEN & MUSHROOM PIE

[ Homemade pie served with creamy mashed potatoes, broccolini, and rich gravy ]

PEA RISOTTO

[ Creamy Arborio rice with garden peas, finished with Parmesan ]

GRILLED SEA BASS

[ Grilled sea bass with roasted potatoes, seasonal vegetables, and cappers butter sauce ]

PENNE CARBONARA

[ Creamy penne carbonara with bacon. ]

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## DESSERTS

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CRÈME CARAMEL

[ Classic baked custard with a delicate caramel glaze ]

CHOCOLATE & CHERRY CAKE (GF/VG)

[ Rich chocolate cherry cake (gluten-free & vegan) ]

BLACK BERRY APPLE CRUMBLE

[ Baked mixed berries topped with a golden crumble, served warm ]



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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.