

TABLE D'HOTE MENU

3 courses £38

Prawn cocktail, baby gem, Marie Rose, crumbled egg, smoked paprika

Ham hock terrine, pickled Chantenay carrots, parsley mayo, micro herbs

French onion soup, gruyere crouton

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Toulouse sausage, whole grain mustard mash and caramelised onion

Pan-seared fillet of hake
crushed heritage potatoes, mussels, saffron butter sauce

Broccoli risotto, toasted almond and pea shoots

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Dark Belgian chocolate terrine
Maldon salt, honeycomb

Isle of Mull Cheddar and Blue Stilton
quince jelly, oatcakes

Poached rhubarb, treacle sponge and vanilla custard