

# 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

**Pea & mint velouté**

Pea shoots and clotted cream

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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

**Treacle sponge**

Poached rhubarb, and vanilla custard