

## Table d'hôte Menu

### Starters

**Classic Prawn Cocktail**

Sauce Marie Rose, brown bread and butter

**Salt Roasted Beetroot Salad (V)**

Goats' cheese, walnut dressing

**Woodall's Royale Ham**

Cornichons, warm baked sourdough

**Butternut Squash Soup (V)**

Croutons, truffle oil

### Mains

**Roast Chicken À La Forestière**

Fricassée of wild mushrooms, roasting juices

**Grilled Thin Flank Steak, Peppercorn Sauce**

Fries, tomato of Provence

**Gnocchi Pomodoro, Fresh Basil**

Hard Italian cheese and fresh herbs (v)

**Poached Haddock Fillet**

Grilled artichokes, mashed potatoes, tomato of Provence and micro herbs

### Desserts

**Millefeuille Mascarpone Cheese, Pineapple Salsa****Apple Crumble, Vanilla Ice Cream, Honey****Vanilla Panna Cotta**

Fruit of forest compote, fresh mint

**Fresh fruit salad**

### **Sides Dishes**

Creamed leaf spinach with horseradish | Salad of Heritage tomatoes with fresh basil and olive oil | Creamed cabbage and pancetta | Triple cooked chips | Pommes frites with sea salt | Crispy onion rings | French beans with toasted almonds | Buttered garden peas with fresh mint | Green salad with truffle dressing

*£3.75 each*

*Two courses £22.00*

*Three courses £25.00*

All Weights are uncooked. All prices include VAT at the current rate.

(V) Suitable for vegetarian. Please note some of our dishes contain nuts; as such we cannot guarantee that any of our items prepared in our kitchen are free from nuts or other allergens. For those with special dietary requirements or allergies please ask for the manager