

# TABLE D'HÔTE MENU

Two courses £25 | Three courses £35

## STARTERS

### Sea bass ceviche

Sea bass ceviche, black garlic and squid ink mayonnaise, olives and orange segments

### Pumpkin

Slow cooked pumpkin, bread and almond sauce, crispy shallots (ve)

### Thai crispy beef

Thai crispy beef, glass noodles, carrots, sweet chilli sauce  
(also available as a main course)

## MAINS

### Pork belly

Pork belly, celeriac risotto, leeks

### Braised chicken leg

Cider braised chicken leg, giant couscous, asparagus, ricotta

### Pan fried sea bass

Pan fried sea bass, sweet potato puree, tomato, caper and olive sauce

### Cabbage Dolma

Cabbage Dolma filled with mushrooms and buckwheat, lemon sauce

## SIDES

£4.00 each

### Buttered new potatoes with dill

### Tenderstem broccoli with chilli butter

### Sweet potato fries

### Grilled cauliflower with truffle mayonnaise

### Chunky chips

## DESSERTS

### Cinnamon panna cotta

Cinnamon panna cotta, apple roses, saffron sorbet

### Chocolate fondant

Bitter orange puree, vanilla ice cream

### Melitzana

White chocolate glazed aubergine, olive crumble, cherry tomato marmalade, basil ice cream

### English cheeses

Selection of English cheeses, crackers



All items are freshly prepared to order & if you have any dietary requirements or allergies please make our team aware when ordering. All prices are inclusive of VAT & charged at the current rate. A service charge of 12.5% is added to your bill, however, can be removed at your discretion.