

Table d'Hôte Menu



Starters

Soup of the Day (V)

Artisan Bread.

Sweetcorn Fritters (Ve)

Guacamole, Chilli and Coriander dressing

Duck Hash

Crispy Sautéed Duck Hash, Poached Egg,
Salsa Verde

Bryn Meadows Salmon and Spring Onion Fishcakes

Lemon Mayonnaise, Caper salad

Main Course

Pork and Leek Sausages

Mash Potatoes, Caramelized Onion Gravy

Corn-fed Chicken Supreme

Sautéed wild mushrooms, Gnocchi, wilted
sage, fresh parmesan

Baked Loin of Cod

Lemon and parsley dressed New Potatoes,
broccoli and toasted Almonds

Risotto Primavera (V)

Broad beans, spring onion and pea risotto,
extra virgin olive oil

Traditional Faggots

Mash potatoes, Pea puree, caramelized
onion gravy

Beer Battered Cod,

Chips, Pea puree & Chunky Tartar sauce

8oz Ribeye Steak/10oz Rump Steak

with Field Mushroom, Plum Tomato,
Charred Red Onion, Watercress, Chips

**(Supplementary charge of £7.00 for
Dinner inclusive packages)**

Dessert

Knickerbocker Glory (V)

Mixed berry compote, Meringue, Crème
Anglaise, Vanilla Ice Cream and topped
with Chantilly Cream

Tiramisu Savarin (V)

Espresso, Mascarpone, Cocoa

Rich Chocolate Pot (V)

Almond Nougatine

Selection of Cheese and Biscuits

with Grapes, Chutney, Crackers and Bara
Brith

**(Supplementary charge of £4.00 for
Dinner inclusive packages)**

Side Orders

Chunky Chips	£3.50
Dressed Mixed Salad	£3.50
Seasonal Vegetables	£3.50
Beer Battered Onion Rings	£3.50
Peppercorn Sauce	£3.00
Smoked Bacon, Leek and potato Gratin	£4.00
Chimichurri Sauce	£3.00
Sweet Potato Fries	£4.00

Our Allergens information is available, however should you have any specific requirements, please consult our staff who will be happy to help