



JANUARY TABLE D'HOTE



TO START

Roasted Parsnip & Leek Soup

house baked bread & smoked sea salt butter (v) (gfa)

Vegan Black Pudding Croquettes

wholegrain mustard vegan cream & crispy leeks (vg)

Chicken & Wild Mushroom Pate

beetroot & horseradish chutney & toasts (gfa)

Chicken Satay Wings

wasabi mayonnaise, black sesame seeds & charred lime (gf)

MAIN COURSES

Chicken Milanese

broiche-crumbed chicken breast, wild rocket salad & beef dripping chips

Vegan Sausage & Cheese Mash

roasted roots & caramelised onion gravy (ve)

Wild Mushroom Pappardelle

cep & tarragon cream, truffle oil & pecorino cheese (v)

Double Thick Pork Cutlet

'nduja mashed potatoes, garlic cilantro butter & fine beans (gf)

{+£5.00 Supplement}

Roasted Cod Loin

sweet potato & spinach mash, chorizo, red onion & red wine cream (gf)

{+£6.00 Supplement}

Cheeseburger & Fries

gem lettuce, dry cured bacon, pickled red onions & veal jus dip

DESSERTS

Mascarpone & Vanilla Cheesecake

ferrero rocher buttermilk cream (v)

Mini Apple Filled Beignets

madagascan vanilla custard (vga)

Cheese Plate

vintage red leicester, cropwell bishop stilton & French brie, onion chutney, grapes & crackers (v) {+£4.00 Supplement}

TWO COURSES £20
THREE COURSES £25

The Small Print: This January Table d'hôte menu is available Monday – Friday for table booked between 12noon-6:45pm. We recognise the importance of accurate allergen information, so if you have a specific concern please ask a member of the team, although it is sadly impossible for us to guarantee any dish is 100% allergen free. Dishes marked (gfa) can be made without glutens. Dishes marked (vga) are vegan adaptable. We have a fair tipping policy. 100% of tips go to our team.