



TABLE D'HÔTE

2 COURSES £19.95 / 3 COURSES £24.95

APERITIF

Kir £6 Kir Royal £14 Bloody Mary £9

STARTER

Classic Smoked Salmon, Lemon Gel, Caper Berries, Sourdough (F, G, Sd)

Tempura Fried Cauliflower, Mint Yoghurt (D, G, Sd)

Soup of the Day, Sourdough Bread (G)

MAIN

Slow Cooked Pork Shoulder, Pomme Purée, Red Cabbage, Shallots (D, Sd)

Miso Marinated Aubergine, Poached Leeks, Pickled Celeriac (D, Sd)

Fish Pie, Parmesan Mash, Winter Buttery Greens (F, Cr, D, Sd)

SIDES

£4 each

French Fries / Chunky Chips / Dirty Mash / Mixed Leaf Salad / Buttered Seasonal Greens

DESSERT

Ginger Stem Trifle (D, G)

Tiramisu, Chocolate Ice Cream (G, D, E, Sd)

Dark Chocolate Tart, Apple Sorbet (G, D, E)

Cheese Plate A Selection of Local Award-Winning Cheeses (£3 supplement)

WINE RECOMMENDATION OF THE WEEK

Red or White

125ml £4 175ml £6 250ml £8 Bottle £24

ALLERGENS & DIETARIES: (C) contains celery, (Cr) contains crustaceans, (D) contains dairy/milk, (E) contains egg, (F) contains fish, (G) contains gluten, (L) contains lupin, (M) contains molluscs, (Mu) contains mustard, (N) contains nuts, (P) contains peanuts, (S) contains soya, (Sd) contains sulphur dioxide, (Se) contains sesame seeds, (V) vegetarian, (Ve) vegan, * denotes can be made without. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. A discretionary optional service charge of 12.5% will be added to your bill.

M B B B R A S S E R I E