

## Table d'Hôte Menu

### STARTERS

Tomato consommé with basil tortellini v  
Cucumber, ginger & coriander salad v ♥ 🌿

### MAIN COURSES

Roast loin of British pork with prunes & sage  
Corn-fed British Chicken  
stuffed with apricot & lemon rice

### PUDDINGS

Pear 'tart tatin' with vanilla ice cream v  
Choose from a selection of British cheeses

Coffee

£14.00

### DIETARY INFORMATION

Some of our menu items contain allergens. There is a small risk that traces of these may be found in other products served here. We understand the dangers to those with severe allergies so please ask to speak to a member of staff who will endeavour to help you make your choice.

suitable for coeliacs 🌿

healthier choice ♥

suitable for vegetarians v

suitable for vegans **Vegan** 🌿

We are Coeliac aware and are happy to tailor our menus accordingly. Our staff will supply further details of dish ingredients should you require them.

### STARTERS

Watermelon, orange & grape salad v ♥ 🌿 £2.40

White & brown crabmeat with a quail's egg paprika oil £3.90

Rabbit & goose terrine with pear & cinnamon jelly 🌿 £5.55

Salt & pepper squid with sweet chilli dip £3.65

### MAIN COURSES

#### FISH

Deep-fried fish & chips served with mushy peas £10.15

Seared fillet of trout with savoy cabbage  
& champagne sauce 🌿 £10.15

Grilled lemon sole with a lime crust, shitake mushrooms  
& broad beans £10.15

#### MEAT & POULTRY

Char-grilled rib-eye steak with hand cut chips  
& béarnaise sauce 🌿 £12.55

#### VEGETARIAN

Courgette & roasted sweet pepper risotto v 🌿 £10.15

Wild mushroom mousse with spring vegetables  
& tarragon foam **Vegan** 🌿 £10.15

## PUDDINGS & CHEESE

Sweet chestnut & chocolate mousse, malt foam  
& milk sorbet £2.40

Treacle tart with orange marmalade ice cream v contains nuts £2.40

Crème caramel with Armagnac prunes v 🍷 £2.40

Fresh fruit salad v ♥ 🍷 £2.40

Selection of home-made ice creams & sorbets v £2.40

Choose from a selection of British cheeses £3.75

Why not try with a glass of House of Commons

Vintage Character port £2.60

## COFFEE & INFUSIONS

Filter coffee £0.80

Coffee & assorted indulgences £1.65

Teas & infusions, from £0.80

English breakfast, earl grey, Darjeeling, camomile, green,  
peppermint or fresh mint

subject to availability

## WINE RECOMMENDATION

Croz Hermitage,  
Domaine Barret, France 2006

Concentrated red and black fruit on the nose.  
Juicy red fruits on the palate, medium weight,  
great acidity to balance and a lingering finish.  
Can be drunk on its own or with red meats  
and chicken. Good with char-grilled meats.

£2.70 125ml glass / £3.90 175ml glass  
£16.00 bottle