



**TABLE D'HOTE MENU**  
**Thursday**

**STARTERS**

**Chicken Terrine.** Fruit chutney, toasted brioche

**Soused Mackerel Fillet.** Caper and rocket salad, with dill mayonnaise

**Salad of Parma Ham.** Wild mizuna leaves, cherry tomatoes, shaved parmesan, basil oil

**Glazed Goat's Cheese.** Walnut salad and grain mustard dressing

**Soup of the Day.** With basil oil and crispy carrot julienne

**MAIN COURSES**

**Medallions of Pork.** Sauté potatoes, caramelized apples, cider jus

**Roast Breast of Chicken.** Garlic mash, julienne bacon and tarragon cream sauce

**Pan Fried Fillet of Farmed Sea Bream.** Sliced new potatoes, confit of fennel, wild rocket and caper butter

**Seared Slivers of Lambs Liver.** Celeriac mash, caramelised pearl onions and thyme jus

**Tian of Aubergine, Tomato and Melted Cow's Mozzarella.** Tomato coulis

Accompanied by our Chef's selection of fresh vegetables  
French fries are available if you prefer

**DESSERTS**

**Spotted Dick.** Sauce anglaise

**Banoffee Pie.** Whipped cream and banana

**Orange and Ginger Panacotta.** Ginger syrup

**Fresh Fruit Salad.** Devon clotted cream

**Somerset Brie, Cornish Yarg and Cheddar.** Biscuits, tomato chutney and shaved celery

**TO FINISH**

Fresh Filter Coffee and Dinner Mints

**£13.95 per person for main course including coffee**

**£ 18.95 per person for 2 courses including coffee**

**£ 23.95 per person for 3 courses including coffee**

Please advise us if you have any particular allergies