



# Table D'Hôte Menu

## LUNCH

### SAMPLE MENU

#### STARTERS

##### CHICKEN LIVER PARFAIT & PARMA HAM (2 Wheat,4,14 Cider Vinegar)

Toasted Brioche, Berries, Fruit Chutney

##### ATLANTIC PRAWN COCKTAIL (2 Wheat,3,4)

Little Gem, Marie Rose Sauce, Cherry Tomatoes, Garlic Bread

##### SCOTTISH SMOKED SALMON (2 Wheat,3,4,5)

Lemon Crème Fraîche, Capers, Little Gem, Cherry Tomato, Toasted Ciabatta

##### CRISPY PANKO SQUID RINGS (2 Wheat,4)

Tartare Sauce, Dressed Mixed Leaves

##### TOMATO & ROASTED PIMENTO SOUP (V) (2 Wheat)

Wholemeal Croutons

#### DESSERT

##### STICKY TOFFEE APPLE PUDDING

Toffee Sauce, Vanilla Ice Cream  
(V- 2 Wheat,4,7)

##### ETON MESS

Vanilla Strawberries, Chantilly Cream, Lime Meringue, White Chocolate Soil, Strawberry Gel  
(GF, V- 4,7, Mc 13)

##### LEMON AND RICOTTA TART

Berries, Vanilla Mascarpone, Honey Tuille  
(V- 2 Wheat,4,7)

##### CRÈME CARAMEL

Roast Plums, Blackberries, Hazelnut Amaretti Crumb  
(V, GF- 4,7,10 Hazelnut)

##### SELECTION OF ARTISANAL CHEESE

Homemade fig, black butter, pecan soda bread, homemade chutney, grapes, celery, quince paste, crackers  
(2 Wheat,4,7,10 Almonds, Pecan, Hazelnut, Pistachio,12,14 Chardonnay Vinegar) - **£3.95 Supplement.**

#### MAIN COURSE

##### ROAST SIRLOIN OF SCOTTISH BEEF (2 Wheat,4,7,14 Wine)

Tarragon & Red Wine Jus, Yorkshire Pudding

##### ROAST LOIN OF ENGLISH PORK (2 Wheat,7,14 Cider Vinegar)

Jersey Apple Cider Sauce, Crackling, Apple & Cranberry Chutney

##### HONEY ROAST GRESSINGHAM DUCK BREAST (2,14 Wine)

Grand Marnier & Orange Zest Sauce, Squash Puree

##### PAN FRIED SALMON FILLET (GF) (5,7)

Crispy Capers, Sage & Lemon Butter

##### PAN SEARED SEA BASS FILLET (GF) (5,7)

Cherry Tomatoes, Capers, Garlic Butter

##### HERBED RISOTTO (V) (7, 14 Vinegar)

Sauteed Button Mushrooms, Green Asparagus, Sun Blushed Tomato, Parmesan, Dressed Side Salad

##### ATLANTIC PRAWNS, GAMBAS AND SCOTTISH SMOKED SALMON

Mixed Salad, Mayonnaise, New Potatoes  
(GF - 3,4,5,9,14 Vinegar) - **£3.95 Supplement**

#### SIDES

FRENCH FRIES £3.50

LIGHTLY SPICED WEDGES £3.50

TRUFFLE & PARMESAN FRIES £4.50

NEW POTATOES £3.50

SIDE SALAD £3.50

SAUTEED SPINACH £3.50

ONION RINGS £3.50

#### COFFEE

COFFEE & PETIT FOURS

V - Vegetarian | VG - Vegan | GF - Gluten Free

Please be advised of the following prices of our Lunch menu: **3 courses: £36.00**

Please note there is a 10% service charge on all food and drinks for Non-Residents

#### Allergens

1 Celery	2 Cereals containing gluten	3 Crustaceans	4 Eggs	5 Fish	6 Lupin	7 Milk
8 Molluscs	9 Mustard	10 Nuts	11 Peanuts	12 Sesame seeds	13 Soya	14 Sulphur Dioxide

All ingredients may not be listed for this menu, should you need more information about allergens, please ask a member of our front of house team.