

Table d'hôte Menu

Two Courses £27.00 per person

Three Courses £35.00 per person

Tiger prawn, chorizo and gem lettuce salad, preserved lemon dressing
or
Smoked chicken and spring onion roulade, curried cauliflower, salted croutes
or
Cream of tomato and basil soup

Honey glazed pork tenderloin, Suffolk blue mash, cyder sauce
or
Blackened fillet of salmon, Niçoise style salad
or
Compressed duck leg, buttered Savoy cabbage, balsamic jus
or
Double baked sweet potato and chilli soufflé, herb infusion
or
Grilled sirloin steak, chunky chips, mushroom and tomato
(£5 supplement)

Strawberry and passionfruit Pavlova
or
Home-made mango sorbet, fresh fruits
or
Tonka bean crème brûlée, rhubarb and tarragon crumble shot

La cafetière coffee served with home-made petits fours
£4.50 per person

Before ordering, please speak to one of our staff if you have a food allergy or intolerance

Please switch mobile phones to silent in the restaurant and lounges
Thank You