

# Table d' Hôte Menu

## Starters

<b>SOUP OF THE DAY (V)</b> Herb croutons, parsley oil & crusty bread roll	<b>£7.50</b>
<b>SMOKED MACKERAL SALAD (DF, GF)</b> Beetroot, bitter leaf, lemon dressing	<b>£8.00</b>
<b>DUCK LIVER, PORK &amp; PORT PÂTÉ</b> Spiced pear, apple chutney & toasted brioche	<b>£8.00</b>
<b>SLOW ROASTED TOMATO &amp; GOATS CHEESE BRUSCHETTA (V)</b> Rocket, balsamic reduction	<b>£7.50</b>
<b>HAM HOCK &amp; HERB TERRINE</b> Homemade piccalilli, garlic ciabatta, pea shoot	<b>£8.00</b>

## Main Course

<b>CHICKEN SUPRÉMÉ (GF)</b> Champ mash, season vegetables, port jus	<b>£19.00</b>
<b>PAN FRIED SALMON (GF)</b> Lentils, seasonal vegetables, tomato vinaigrette	<b>£22.00</b>
<b>ST. MELLION 6OZ SMOKED BACON &amp; CHEESE BURGER</b> Smoked streaky bacon, mature cheddar, beef tomato, baby gem, red onion, dill pickle, French fries, dressed salad & coleslaw	<b>£19.00</b>
<b>ROASTED CAULIFLOWER, SWEET POTATO &amp; CORIANDER DHAL (VG, P)</b> Rice, poppadum, mango chutney & mint coconut cream Add chicken £5 / add prawns £5 / add salmon £11	<b>£17.00</b>
<b>GARLIC &amp; HERB LINGUINE</b> Parmesan, rocket Add chicken £5 / add prawns £5 / add salmon £11	<b>£15.00</b>
<b>8OZ RUMP STEAK</b> Chunky chips, slow roasted beef tomato, flat mushroom, peppercorn sauce & watercress	<b>£30.00</b>

## Desserts

<b>STICKY TOFFEE PUDDING (V, GF)</b> Butterscotch sauce, honeycomb, clotted cream	<b>£8.00</b>
<b>WHITE CHOCOLATE MOUSSE CUP (V, GF)</b> Chantilly cream, raspberry compote	<b>£8.00</b>
<b>ORANGE CHEESECAKE</b> Passion fruit gel & Chantilly cream	<b>£8.00</b>
<b>ETON MESS (V, GF)</b> Meringue, Chantilly, mixed berries	<b>£8.00</b>
<b>ICE-CREAM</b> Choose 3 scoops from the following: Vanilla, chocolate, strawberry, cookie dough, honeycomb, salted caramel, mint choc chip	<b>£7.00</b>
<b>SORBETS (VG, GF)</b> Choose 3 scoops of the following: Raspberry, mango, lemon	<b>£7.00</b>