

## Table d'hôte menu

### To Start

Homemade soup of the day

Savoury pumpkin pie with orange and ginger crème fraiche and herb popcorn **GF / V**

Smoked chicken and black pudding terrine, celeriac remoulade, poached pear and sour dough

Salmon and prawn timbale with avocado, cucumber and dill **GF**

Roasted cauliflower bon bons, Warwickshire truckle fondue, smoked bacon crumb and baked cheese leather

### To Follow

Pan fried chicken supreme, king oyster mushroom, sweet potato puree and tarragon jus **GF**

Beef and ale pudding, creamy mashed potato, buttered greens and beef jus

Pan fried lamb liver, colcannon crushed potato and sweet onion jus

Pan seared sea bass with new potatoes, asparagus and lemon oil **GF**

Vegan shepherds pie with steamed greens and caramelised onions **GF / Vegan**

**All mains courses served with a selection of vegetables**

### To Finish

Toffee apple panna cotta, sour apple gel, mini toffee apple and macadamia nut biscotti

Caramelised pear tart tatin with vanilla ice cream (Please allow 15 minutes for preparation)

Dark chocolate mouse, orange sorbet, charred orange and orange crisp **GF**

Selection of ice cream and sorbets

Selection of English cheese and biscuits with fresh fruits and chutney **£2.50 supplement**

**3 Courses for £22.50 per person**