

THE TABLE D HÔTE MENU

THREE COURSES FOR £24.95 PER PERSON

Shropshire Blue Cheese Bonbons (V)

With roasted red grapes & pickled walnuts

Pulled Ham Hock (GF)

With pickled winter vegetable and sweet mustard dressing

Coconut & Sweet Potato Sushi (GF) (VGa) (V)

Served with Pickled ginger & Wasabi mayo

Soup Of The Day (GF) (VGa) (V)

served with a crusty bread roll

Japanese Sticky Pork Rice Bowl (V) (VGa)

Served with rainbow vegetable and Char Sui sauce

Slow Cooked Squash & Chickpea Tagine (GF) (Available)

Apricot & pomegranate cous cous & vegan yoghurt

Smoked Bacon Carbonara

Tagliatelle, in a white wine cream sauce.

The Arden Hand Battered Cod

Served with mushy peas, curry sauce, chips and bread & butter

Salted Caramel Chocolate Torte

Served with clotted cream & fresh strawberries (V)

Coconut Pannacotta

Served with Kiwi, mango & passionfruit salsa (V) (VGa)

Lemon & Lime Curd Tart

Served with vanilla Crème Fraiche Cream (V)

Cheese & Biscuits (£3 Supplement)

A selection of locally made cheeses served with crackers, grapes and fruit chutney