

TABLE D'HÔTE MENU

2 COURSES - £25

3 COURSES - £30

STARTERS

Seasonal Soup of the Day

Sourdough Bread, Chive Oil

Pulled Pork Croquettes

Dijon Mustard Mayonnaise, Dressed Watercress

Gin and Dill Cured Sea Trout

Fennel and Cucumber Salad, Sourdough Wafers

Heritage Tomato, Basil and Mozzarella Salad

Pesto Dressing, Roasted Pine Nuts

MAINS

Packington Braised Belly Pork

Creamed Potatoes, Seasonal Vegetables, Red Wine Jus

8oz Walton Lodge Rump Steak

Grilled Portobello Mushroom, Roasted Vine Tomato, Triple Cooked Chips

Pan Roasted Fillet of Cornish Hake

Jersey Royal Potatoes Dressed with Garden Pesto, Fine Beans, White Wine and Dill Sauce

Walton Lodge Pesto & Mozzarella Fettuccine

Rocket Salad

DESSERTS

Sticky Toffee Pudding

Vanilla Ice Cream, Toffee Sauce

Chocolate Delice

Cherry Compote, Honeycomb Tuille

Strawberry Cheesecake

English Strawberries, Clotted Cream

Pink Grapefruit Tart

Torched Raspberries, Lime Sorbet

All our dishes are freshly prepared and cooked to order, please note that some dishes may have a longer wait time.

Please inform a member of our team on arrival of any specific dietary requirements, intolerances or allergies. Some dishes can be adapted, please ask a member of the team who will be delighted to assist you. We regret that we cannot guarantee our dishes are totally nut-free.

Thank you, we appreciate your support and custom.