

## **Table d'Hote**

**Lunch - £22 for 2 courses or £26 for 3 courses**

**Dinner £26 for 2 courses or £30 for 3 courses**

### **Starters**

**Butternut Squash Soup**  
*with curry oil & hazelnuts*

**Charred Mackerel**  
*with almond milk & chorizo*

**Craigantlet Pigeon**  
*with quince & beetroot*

### **Main Courses**

**Smoked Local Cod**  
*with white onion & lobster velouté*

**Carnbrooke Flat Iron**  
*with pumpkin & truffle*

**Risotto**  
*with broccoli & Cooldaniel Blue*

### **Desserts**

**Goslings Rum & Raisin Parfait**  
*with coconut & brandy snap*

**Espresso & Mascarpone Millefeuille**

**Irish Cheese**  
*with homemade cracker, chutney & grapes*

*available lunch every Thursday to Sunday & as an evening Early Bird (t&c apply)*

*Our kitchen uses many ingredients, some of which you may be allergic to. We are more than happy to discuss your menu and, where possible, offer dishes that are free from your particular allergen (although there may be traces in the kitchen). Please talk to your waiter when ordering.*

**NOTE: Descriptions of dishes DO NOT include all ingredients.**