

TABLE D'HOTE MENU

£35.95

STARTERS

Smoked Haddock & Cod Fishcake

With Creamed Leeks, Infused Saffron Dill Dressing

Chefs Soup of the Day (V)

With Crispy Croutons and Crusty Bread Roll

Warm Duck Croquette With Sweet Chilli Jam

Black Pudding, Soy Maple Duck Breast, Hoi Sin Mayo & Vintage Balsamic

Mount Pleasant's Vintage Cheddar Cheese Soufflé (V)

MAIN COURSES

Pan Seared Fillet of Salmon (GF)

On a Wild Mushroom & Lentil Fricassee with a Crayfish & Prawn, Basil Champagne Velouté

Slow Cooked Daube of Beef (GF)

With Creamy Mash Glazed Root Vegetables & Rich Claret Jus

Sweet Potato & Black Bean Chilli (V)

With Zesty Quinoa, Avocado & Pickled Jalapenos

Chargrilled 8oz Sirloin Steak (GF)

With Grilled Tomato, Flat Cap Mushroom, Hand Cut Chips
& Cracked Peppercorn Sauce

£4.95 Supplement

DESSERTS

Warm Chocolate Sponge Pudding

Torched Oranges & Rich Chocolate Sorbet

Classic Crème Brulée (V)

With Shortbread Biscuits & Fresh Raspberries

White Chocolate & Baileys Cheesecake

With Raspberry Chocolate Mousse & Chocolate Pearls

Speciality British Cheeseboard (N)

Served with 3 Yorkshire Cheese's, Homemade Malt Loaf,
Grapes, Apple, Chutney & Crackers

£2.95 Supplement

COFFEE & MINTS