

Special Table D'Hote Menu

To Commence

Soup Du Jour

"Hot & Cold" Cashel Blue

Cashel blue cheese pannacotta with macerated grapes, Cashel blue cheese beignet, port & thyme salad

Home smoked mackerel & beetroot sushi with wasabi, soy & pickled ginger

Traditional "Valley Smokehouse" smoked salmon with cracked black pepper, lemon and caper berries

To Follow

Warm salad of hake balantine with watercress & citrus fruits, lobster vinaigrette

Confit woodland pork belly with Browns Black Pudding, nage of haricot blanc, bacon knuckle & apple

Pillows of tarragon gnocchi with wild mushrooms, fresh peas, broad beans & spinach

Plain grilled dry Scottish aged beef rib eye Browns pommes frites and haricot vert (Supplement £3.50)

To Finish

Passion fruit & white chocolate soup, pineapple wonton

Iced vanilla parfait, fresh apricot compote

"Affrogato"

Home made vanilla ice cream & double espresso

Dark chocolate terrine, orange curd ice cream

3 Courses £20.00

Limited Period ONLY

Not in conjunction with any other offer or discount

Executive Chef – Martin Lovell

Head Chef – Iain Courage