



# TABLE D'HOTE MENU

#### SERVED 12PM-3PM DAILY

## 2 COURSES - £25 3 COURSES - £30

## -= SNACKS & BREADS =-

Marinated olives 5

Houmous & flatbread 7 Warm focaccia, olive oil, balsamic 6

## -= STARTERS =-

MARINATED VEGETABLE SALAD (V) chickpeas, sesame

AIR DRIED HAM celeriac remoulade, crispy egg

#### COURGETTE, PEA & BASIL SOUP (V)

## -= MAINS =-

CORN FED CHICKEN ESCALOPE mixed salad, fries

COLEY FILLET summer vegetable broth

Thick cut chips Jersey Royals

SOUSED MACKEREL

crême fraiche, crisp breads

ROASTED GNOCCHI (V) summer squash, barrel aged feta & Kalamata olives

PEA & MINT RISOTTO (V) herb oil, parmesan

### -= SIDES =-

5	Truffle & parmesan fries	5
5	Creamed mash potato	5
5	Buttered tenderstem broccoli	5

### -= DESSERTS =-

CRÈME BRULÉE hazelnut & date biscotti

Mixed leaf & herb salad

VANILLA BEAN ICE CREAM Crosby coffee espresso CHOUX AU CRAQUELIN chocolate & orange

CREAMY LANCASHIRE crackers



\* Food allergies or intolerances as our menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, milk along with other potential health precautions. For information, please speak with a manager and find out how we may be able to adapt our menu to suit your needs.