



TABLE D'HÔTE MENU

MONDAY TO SATURDAY, 12.00-14.30 & 17.00-18.45

ROYAL OVER-SEAS LEAGUE





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12.00-14.30 & 17.00-18.45

TWO COURSES £41 | THREE COURSES £53

STARTERS

Slow-cooked onion soup with Montgomery cheddar croute

Lincolnshire Poacher souffle with bay leaf cream and
verjus-pickled golden raisins (v)

MAINS

Beer-battered local catch of the day with chips,
mushy peas and tartare sauce

Curry of the day (please ask your server for
today's vegan, meat or fish option)

DESSERTS

English custard tart (v)

Warm Bramley apple and stem ginger cake (v)

Classic rice pudding (v)

Blackberry millefeuille (v)

CHEESE SUPPLEMENT FOR £6



PRICES ARE PER PERSON AND INCLUDE VAT

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirements, please let us know. Our prices are per person and inclusive of the current VAT rate. Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team members.