



# TABLE D'HOTE

2 Courses £20

3 Courses £23.50

## **Chef's Soup of the Day (v)**

made using seasonal ingredients, served with croutons and local Hoxton's Bakehouse bread

## **Duck Liver Pate**

plum chutney and toasted Hoxton's bread

## **Vodka and Lime Cured Salmon**

sweet chilli jam and toasted Hoxton's bread

## **Baked Camembert (v)**

pear and ginger chutney and toasted Hoxton's bread



## **Pan-Fried Breast of Chicken Wrapped in Serrano Ham**

purple sprouting broccoli, potato puree, roquette cream

## **Grilled Whole Brixham Plaice**

grapefruit and chilli butter, parsley new potatoes, tomato and onion salad

## **Confit Hampshire Pork Belly**

buttered spring greens, fondant potato, pear and cider glaze

## **Pea, Mint and Thyme Risotto (v)**

roquette and parmesan salad

## **Shank of English Lamb**

mash potato, roasted root vegetables, rosemary jus



## **Sticky Toffee Pudding**

malted milk ice cream

## **Raspberry Panna Cotta**

lemon granita

## **Homemade Ice Creams & Sorbets**

## **The Hampshire & Isle of Wight Cheese Selection**

Isle of Wight Blue, Old Lyburn Winchester, Tunworth

Please note that some of our dishes may contain nut traces  
We cannot guarantee that our fish dishes will not contain small bones  
Our suppliers assure us that no ingredients used contain GM products  
Prices are inclusive of V.A.T. at the prevailing rate  
A discretionary 12.5% service charge will be added to your bill