

		MID WINTER MENU 2021				VEGETARIAN	VEGAN	DAIRY FREE	GLUTEN FREE	CELERY	GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSC	MUSTARD	NUTS	PEANUTS	SESAME SEEDS	SOYA	SULFUR DIOXIDE	
STARTERS		SOUP OF THE DAY WITH ARTISAN BREAD & BUTTER		X					X															
		CHARGRILLED PITTA BREAD WITH SMOKED BUTTER, RED ONION AND SAGE JAM		X						X					X									
		VEGAN TRUFFLED MUSHROOMS & TARRAGON PATE, PICKLED WALNUTS, GHERKIN & BABY ONIONS, TOASTED RYE	X	X	X	X												X						
		LOCAL GAME TERRINE, BACON MARMALADE, TOASTED BRIOCHE, CELERIAC, PARSLEY REMOULADE								X						X		X						
		SEARED SCALLOPS, JERUSALEM ARTICHOKE CREAM, SHAVED FENNEL SAUCISSON, SORREL CRESS														X	X	X						X
		SAUTEED CHICKEN LIVERS, WILD MUSHROOM, FENNEL & CHARRED RADICCHIO SALAD, TOASTED BRIOCHE, COGNAC CREAM									X					X		X						
		AGED CHEDDAR, CARAMELISED RED ONION & THYME TART, BITTER LEAVES, SHALLOT AND PICKLED WALNUT VINAIGRETTE	X								X		X			X			X					
		OAK SMOKED SALMON WARM HORSERADISH & CHIVE WAFFLE, DILL CRÈME FRAICHE								X				X		X								X
		SLOW BRAISED PORK, SAGE & CANDIED APPLE CROQUETTES, BUTTER BEANS, WHOLEGRAIN MUSTARD CREAM									X		X			X		X						
	MAIN COURSES		SAFFRON ORZOTTO, CARAMELISED PEAR, CRUMBLER KENTISH BLUE, TRUFFLED HONEY	X					X							X								
		CHICKEN, TARRAGON & LEEK PIE, FILO CRUST, BACON BUTTERMILK SAVOY CABBAGE								X					X									
		TMH TOAD IN THE HOLE								X		X			X									
		WHOLE BAKED PLAICE, SPINACH LYONNAISE POTATOES, ANCHOVY & DILL BUTTER, LAND CRESS						X						X		X								
		RIB EYE STEAK, CAFÉ DE PARIS BUTTER, HORSERADISH FONDANT POTATO, BACON & BUTTERMILK SAVOY CABBAGE						X								X								
		SMOKED HADDOCK, POACHED EGG, BUBBLE & SQUEAK, HORSERADISH & DILL CRÈME FRAICHE						X								X								
MAIN COURSES CONTINUED		HOMEMADE TMH BURGER, SMOKED BACON, CHEESE, SKINNY FRIES, MAYO, TOMATO CHUTNEY								X		X			X		X							
		HALLOUMI BURGER WITH BABY GEM, FIELD MUSHROOM, CHIMICHURRI & SKINNY FRIES	X							X					X									
		PARK FARM PORK & HERB SAUSAGES, WILTED SPINACH MASH, RED ONION MARMALADE, RED WINE JUS							X	X						X		X					X	
		BRUSSEL SPROUT, SPELT BARLEY, CELERIAC & APPLE SALAD, POMEGRANATE SEEDS, SAFFRON & COCONUT DRESSING	X	X	X																			
		BITTER BEER-BATTERED COD, SKINNY FRIES, MINTED PEA PUREE, CHARRED LEMON, LEMON-THYME TARTARE SAUCE								X		X	X		X									
		VEGAN TRUFFLED MUSHROOM GNOCCHI, SPINACH & HAZELNUTS, SOYA & SHALLOT CREAM	X	X	X					X								X				X		
		DUCK CONFIT, OLIVE OIL MASH, BUTTERED KALE, BLOOD ORANGE JUS						X		X														
PUDDING		THREE ORANGE SALAD, GRAND MARNIER, VEGAN COCONUT ICE CREAM	X	X	X	X															X			
		BLACK CHERRY TRIFLE, VANILLA SPONGE, KIRSCH CHERRY CREAM, CANDIED NUTS, MIXED PEEL	X							X		X				X								
		ESPRESSO MARTINI BROWNIES, MARSALA, MUSCOVADO CREAM	X							X		X				X								
		GINGER CRÈME BRULEE, HONEYED SUGAR, CANTUCCI BISCUITS	X									X				X		X						
		SALT CARAMEL CHOCOLATE TART, BLOOD ORANGE SORBET	X							X					X									
		SEASONAL ICE CREAMS. VEGAN ICE CREAM AVAILABLE	X	X						X														
		WINTER SORBETS	X	X	X					X														
		TMH GOLD TOP CHEESE BOARD	X							X						X								
ROAST		SELECTION OF LOCAL CHEESES, MILLERS WAFERS, APPLE CHUTNEY	X						X						X									
		SUNDAY ROAST WITH THE MOST - ROAST OF THE DAY, YORKIES, SPRING GREENS, ROASTED ROOT VEGETABLES, HERBED ROAST POTATOES, HOMEMADE JUS,																						
CHILDREN MAINS		FISH FINGERS, SKINNY FRIES & PEAS								X		X	X		X									
		HONEY COATED CHICKEN DRUMSTICKS, BUTTERMILK CABBAGE, MASH								X					X								X	
		PIGGY IN BLANKET, MASH, BRUSSEL SPROUTS, JUS								X					X									
		CHEESEY GNOCCHI & BABY SPINACH	X												X									
		ASK A MEMBER OF STAFF FOR THE WEEKLY ROAST ALLERGEN INFORMATION																						
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