



Table D'Hote Menu

1 Course - £15.95 2 Course – £20.95 3 Course - £25.95

Butternut Squash and Chilli Soup, Homemade Bread

Cured Salmon, Pickled Cucumber, Toasted Cumin Bread

Duck Liver Parfait, Red Onion Marmalade, Toasted Brioche, Artichoke Crisps

Wild Mushroom, Ginger and Nasturtium Dumplings, Asian Broth

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Salt Baked Pork Belly, Caramelised Apple and Fennel, Jus

Braised Lamb Shoulder, Lamb Reduction

Roast Squash, Smoked Cheddar and Walnut

All of the above served with Seasonal Vegetables and New Potatoes

Pan Fried Cod Fillet, Roasted Peppers and Courgettes, Pickled Fennel, Bouillabaisse Sauce

Pan Roast Chicken Breast, Tagliatelle Pasta, Mixed Herb and Parmesan Sauce

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Chocolate Orange and Coffee Torte, Mint Truffles, Fruit

Flavoured Meringues, Pistachio and Walnut Granola, Crème Anglaise

Sticky Toffee Pudding, Toffee Sauce, Sweet Potato and Maple Ice Cream

Head Chef: *Gareth Daw*

Facebook: Henry Webb's

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