

Table d'hôte

Our a la carte dishes at a reduced portion size

2 courses £14 / 3 courses £18

Available 12 - 9:30pm Monday - Thursday, 12 - 7pm Friday & Saturday, 12 - 3pm Sunday

Menu cannot be used in conjunction with any discount cards or offers. Maximum party size of 8 on Friday and Saturday evenings

Starters

Pork and apple spring roll, carrot and celeriac remoulade, spiced apple sauce

Cod, salmon and dill fish cake, pickled cucumber, radish, wild garlic aioli

Ham hock terrine, celeriac remoulade, red onion chutney, crisp white pudding

Ginger, turmeric and carrot soup with homemade black treacle bread

Mains

7 hour braised shin of beef, poached mushroom, pickled red onion,
sautéed kale, smoked cheese mash, red wine jus

Pan-fried fillet of sea bass, chorizo & pea diced potatoes, sautéed kale, mustard sauce

Pan roasted chicken thigh with baby green peas and bacon, crispy new potatoes

Chestnut mushroom, butternut squash and sage pathivier, pecorino sauce

** Sundays only - Rose Farm topside of beef, Yorkshire pudding, seasonal vegetables and red wine jus **

Desserts

Frangipane tart, crème anglaise, vanilla ice cream

Sticky toffee pudding, salted caramel ice cream

Baked raspberry cheesecake, wild fruit coulis

Selection of 2 scoops of Cheshire Farm ice creams & sorbets in a brandy snap tuille
Ice creams – vanilla bean, double chocolate, amaretto, stem ginger, salted caramel,
guest flavour, mango and passion fruit | Sorbets – lemon, prosecco blush



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