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
Sweet corn soup, spiced butter, homemade treacle bread
Glazed ham hock, courgette velouté, crispy hens egg, pickled carrots
Goat cheese terrine, beetroot three ways, caraway cracker
Cumin, ginger & cayenne vegetable samosa, Thai red sauce

Mains
Pan roasted fillet of seabream, pickled mussels, spiced sweet potato & chickpea sauce, cavalo nero & basmati rice
7 hour braised shin of beef, parsley mash, broccoli, pickled red onion & red wine jus
Pan fried chicken thigh, cauliflower piccalilli, summer vegetable couscous, turmeric & almond crumble
Wild mushroom & truffle risotto, rocket & pecorino salad
** Sundays only - Rose Farm topside of beef, Yorkshire pudding, seasonal vegetables and red wine jus **

Desserts
Lemon posset shortbread, homemade toasted marshmallow
Summer fruit tiramisu, stem ginger ice cream
Sticky toffee pudding, salted caramel ice cream
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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