

1812 Table d'hôte menu

Soup of the Day

Houmous pate, served with spicy tortillas & a roast vegetable salad^

Fan of seasonal melon with fresh fruits, locally made sorbet & raspberry couli

Pressed ham hock terrine, served with a celeriac remoulade, mixed leaves & crispy croutes

Trio of sautéed garlic mushrooms (button, shiitake & yellow girolle) flambéed in brandy cream sauce finished with chives, garnished with basmati rice, served with a mixed leaf salad

Oven baked open puff pastry tart filled with roasted Mediterranean vegetables, basil and Somerset brie, tomato sauce and baby watercress served with a mixed leaf salad

10oz West Country Sirloin Steak, served with a peppercorn or button onion, smoked bacon & mushroom sauce. Accompanied with fries & a tomato & onion salad (*£4 supplement*)

Pan fried fillet of line caught wild sea bass served on a leek, pea, broad bean and crayfish risotto, finished with pea shoots, lemon and basil dressing

Cambridge burnt cream (vanilla crème brûlée), served with shortbread biscuits

Fresh raspberry Eton mess, raspberry sauce, caramelized Dorset cereals^

Sticky toffee pudding served with butterscotch sauce and vanilla ice cream

Three local cheeses with homemade chutney and locally made biscuits (*with 50ml of Port £3 supplement*)

£23.95

^NB: Some of our dishes may contain nuts or traces of nuts. If unsure please ask a member of staff. A voluntary 10% service charge will be levied on all tables of 6 or more. 01202 203050 www.eighteen-twelve.com