

MACHINE INN
TABLE D'HÔTE

TWO COURSES £19 | THREE COURSES £25

Served Monday - Friday | 12pm until 6pm

STARTERS

Grilled Sourdough (V VEO)

Wild garlic pesto

White Onion & Vanilla Soup (V NG)

Pickled onion, toasted hazelnut & chive

Charcuterie Board (NGO)

Cured meats, grilled sourdough, cornichons, wholegrain mustard

Golden Cross Goat's Cheese Cheesecake (V)

Red pepper jelly, fine beans, black olive, tomato vinaigrette

MAINS

Traditional Fish & Chips (NG)

Beer-battered haddock, crushed peas, triple-cooked chips, tartare sauce

Machine Inn Caesar Salad (add chicken £4) (V)

Romaine lettuce, anchovies, Caesar dressing, sourdough croutons, aged parmesan

Maple Glazed Pork Cutlet (NGO)

Spiced orange vinaigrette, celeriac remoulade, puffed crackling, wholegrain mustard

Wild Garlic & Asparagus Linguine (VO)

Chilli, lemon, aged parmesan & smoked almond

DESSERTS

Buttermilk & Vanilla Panna Cotta (NGO)

Poached rhubarb, honey tuile, honeycomb, stem ginger ice cream

Coconut Pavlova (NG)

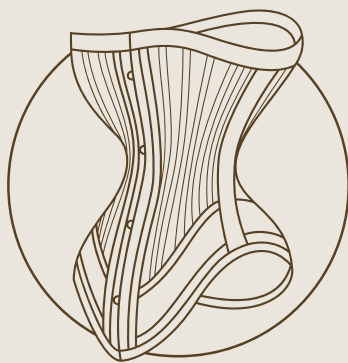
Pineapple salsa, passion fruit curd, lime syrup, coconut ice cream

Duo of British Cheeses (NGO)

Artisan crackers, frozen grapes, caramelised onion chutney, celery

Ice Cream & Sorbet Selection

NG - Non Gluten NGO - Non Gluten Option V - Vegetarian VO - Vegetarian Option VE - Vegan VEO - Vegan Option DF - Dairy Free
Allergies and dietary requirements: We regret we cannot guarantee any of our food is totally allergen free. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes.
If you are in any doubt, please select another dish from our menu.



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