

MACHINE INN

## TABLE D'HÔTE

TWO COURSES £19 | THREE COURSES £25

*Served Monday - Friday | 12pm until 6pm*

### STARTERS

**Roast Potato & Cheddar Soup** (NG V)

Parsnip crisps, chives & herb oil

**Smoked Ham, Chicken & Parsley Terrine**

Date ketchup, pickles

**Whipped Truffled Brie** (V)

Fig chutney, blossom honey, candied nut granola, warm sourdough

**Beetroot & Citrus Cured Salmon Tartare** (NG)

Whipped crème fraîche, pickled beetroot, burnt orange, dill

### MAINS

**Roasted Chicken Supreme** (GF)

Jerusalem artichoke, confit thigh, spinach, tarragon vinaigrette

**Soy & Guinness Braised Blade of Beef** (£3 supplement)

Horseradish creamed potato, beef fat carrot, marrow bone crumb, pickled shallot

**Traditional Fish & Chips** (NG)

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

**Butternut Squash Risotto** (NG VEO)

Sunflower seeds, crispy sage, blue cheese, roasted walnuts

### DESSERTS

**Coconut Rice Pudding** (NGO VE)

Toasted coconut, blackcurrant sorbet, amaretti biscuit

**Lemon Meringue Posset** (NGO V)

Blueberry compôte, toasted almond, vanilla sable biscuit

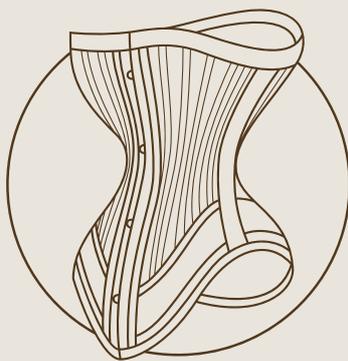
**Rhubarb & Custard Pavlova** (NG V)

Caramelised white chocolate, raspberry & rose

**Duo of British Cheeses** (NGO)

Artisan crackers, frozen grapes, caramelised onion chutney, celery

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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