



Table d'hôte

Menu

July 24th 2026

Gazpacho

Smoked haddock fishcakes, curry sauce
Chicken and bacon salad, cesaer dressing, crispy serrano

* * *

Pan fried chicken breast, garlic mousse, chorizo and beans, red wine jus

Grilled Lemon sole, capers, samphire, beurre noisette

Selection of cold cuts and dressed crab with various salads

Pan fried sea bass, crayfish pomme puree, dill beurre blanc

* * *

Profiteroles with caramel sauce
Strawberry and vanilla panna cotta,
Raspberry crème brulée

* * *

Cheeseboard
Welsh rarebit

* * *

Specialty Coffee
available at all times

Starter - £8.00

Main Course - £26.00

Two Courses - £29.00

Three Courses - £32.00

If you suffer from a food allergy or intolerance, please let the Supervisor know upon placing your order.