



Table d'hôte
Menu
August 14th, 2026

Cream of pea and mint soup
Prawn and smoked salmon cocktail
Duck liver parfait, pear and apple chutney

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Selection of cold cut, seafood and fresh salads

Fillet of plaice, Asian veg, honey and soy glaze

Lamb vindaloo, pilau rice, mint yogurt

Grilled brill, cockles, caper beurre noisette

Beef medallions, wild mushrooms, jus

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Coconut panna cotta, mixed berries
Raspberry cheesecake, white chocolate
Lemon meringue tart

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Cheeseboard
Welsh rarebit

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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.