



**Table d'hôte**  
**Menu**  
**August 21<sup>st</sup>, 2026**

Leek & potato soup  
Smoked salmon platter with prawns  
Caprese salad

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Selection of salads, cold cuts and smoked fish

Fillet steak, wild mushroom, bordelaise sauce

Grilled plaice, Samphire, capers, brown butter, lemon

Pan fried hake, mango salsa, beurre blanc

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Lemon tart, macerated raspberry  
Raspberry cheesecake, white chocolate, Chantilly cream  
Prosecco and berry jelly, lime granita

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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.*

