



Table d'hôte
Menu
August 24th , 2026

Leek & potato soup
Melon, peach, serrano ham, burrata
Smoked salmon, prawn and crayfish cocktail

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Sweet cured pork cutlet, fried egg, red wine jus

Beef wellington, potato gratin, jus

Grilled turbot, anchovies, caper beurre noisette

Pan fried wild sea bass, crushed potatoes with salmon, beurre blanc

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Vanilla crème brûlée, fresh berries
White chocolate mousse, raspberries sorbet
Coconut panna cotta, mango and passion fruit sorbet

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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.