



Table d'hôte
Menu
August 26th, 2026

Cream of pea soup
Ricotta, pea and duck egg ravioli, pink peppercorn beurre blanc
Smoked salmon and crayfish cocktail

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Sweet cured pork cutlet, fried egg, red wine jus

Toast loin of lamb, lamb dumpling creamed leeks, red wine jus salsa verde

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.