



Table d'hôte
Menu
August 7th, 2026

Leek and potato soup
Prawn and smoked salmon cocktail
Garlic mushrooms on toast

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Selection of salads, cold cuts & dressed crab

Grilled plaice, samphie, capers beurre noisette

Pan fried sea bass, succotash, trout potato, beurre blanc

Fillet steak, grilled cherry tomatoes, jus

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Grilled white peaches, honeycomb ice cream
Pimms jelly trifle
Sticky toffee pudding with vanilla ice cream

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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.