



Table d'hôte
Menu
August 10th, 2026

Cream of leek and potato soup
Deep fried whitebait, lemon, soy and honey dip
Duck liver parfait, pear and apple chutney

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Wild sea bass, capers, samphire, dill butter sauce
Beer battered cod, pea puree, tartare sauce, lemon
Roasted belly pork, black pudding hash, cider sauce
Fillet steak, creamed wild mushrooms, red wine jus

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Sticky toffee pudding with vanilla ice cream, caramel sauce
Eton mess
Raspberry trifle

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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.