



Table d'hôte
Menu
August 12th, 2026

Cream of leek and potato soup
Bread cod goujons, tartare sauce
Duck liver parfait, pear and apple chutney

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Selection of cold cut, seafood and fresh salads

Wild sea bass, smoked haddock risotto, dill butter sauce

Grilled brill, cockles, caper beurre noisette

Roasted belly pork, black pudding hash, spinach, cider sauce

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Mixed berries with lime and mint granita
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.