



Table d'hôte
Menu
August 13th, 2026

Cream of pea soup
Smoked salmon and prawns
Duck liver parfait, pear and apple chutney

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Selection of cold cut, seafood and fresh salads

Fillet of plaice, Asian veg, honey and soy glaze

Grilled brill, cockles, caper beurre noisette

Beef medallions, wild mushrooms, jus

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Mixed berries with lime and mint granita
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.