



Table d'hôte
Menu
September 17th, 2026

Carrot and coriander soup
Laverbread & bacon, beurre blanc
Smoked mackerel, pickled cucumber

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Pan fried fillet steak, wild mushroom, grilled tomato, jus

Roast lamb, gratin potato, onion puree, jus

Pan fried sea bass, crushed potato with crab, chillies,
red pepper & tomato sauce

Grilled fillet of turbot, samphire, caper beurre noisette

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Rhubarb and berry Eton mess
Vanilla crème brûlée, blackberry compote
Apple tart tatin, 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.