



Table d'hôte
Menu
September 18th, 2026

Carrot and coriander soup
Potted crab, cucumber pickle, toast
Twice baked cheese souffle, tomato chutney, dressed leaves

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Pan fried fillet steak, wild mushroom, foie gras, peppercorn sauce

Roast middle lamb with leek and rosemary, potato, onion puree, jus

Pan fried sea bass, crushed potato with crab and chillies, laverbread, beurre blanc

Grilled fillet of turbot, samphire, caper beurre noisette

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Berry Eton mess
Vanilla crème brûlée, blackberry compote
Rich chocolate brownie, bailey's ice cream, caramel sauce

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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.