



Table d'hôte
Menu
September 25th, 2026

Cream of tomato, garlic and sweet chilli soup
Breaded fishcakes, tomato chutney, beurre blanc
Fig, avocado, and serrano ham salad with gorgonzola

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Pan fried rib eye steak, wild mushroom and pink peppercorn sauce

Chicken, leek and pancetta pie, pomme puree

Grilled whole dover sole, lemon beurre noisette

Pan fried wild sea bass, chorizo cassoulet, beurre blanc

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Vanilla crème brûlée, mixed berry compote
Rich chocolate brownie, bailey's ice cream, caramel sauce
Jam & coconut pudding, vanilla cusatrd
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.