



Table d'hôte
Menu
September 4th , 2026

Cream of tomato & garlic soup
Duck liver parfait & onion marmalade
Seafood terrine

* * *

Steak & ale pudding with creamy mash

Lamb cutlet, lyonnaise potatoes, mint gravy, parsnip puree

Grilled fillet of sea bream, samphire, capers, beurre noisette

Pan fried hake, crayfish, smoked salmon squid linguine , salsa verde

* * *

classic Vanilla crème brûlée
White chocolate mousse, fresh raspberry
Apple crumble & custard

* * *

Cheeseboard
Welsh rarebit

* * *

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.