



Table d'hôte
Menu
September 14th, 2026

Red pepper soup
Duck liver parfait, pear chutney and toast
Fan of avocado and prawns, Marie rose sauce

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Pan fried fillet steak, wild mushroom, gratin potato, jus

Pan fried sweet cured pork cutlet, sweet potato puree, apple, jus

Pan fried sea bass, crushed potato with smoked salmon, beurre blanc

Grilled fillet of halibut, samphire, caper beurre noisette

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Baked egg custard tart
Vanilla crème brûlée, berry 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.