



Table d'hôte
Menu
October 16th, 2026

Cream of courgette and basil soup
Twice baked cheese souffle, pear chutney
Soya and whisky smoked and prawns

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Pan fried rib eye steak wild mushroom, Maderia and pink pepper corn sauce

Pan fried chicken breast, butternut, pancetta and leeks, garlic beurre blanc

Pan wild sea bass, crab with chillis and crushed potato, beurre blanc

Fillet of brill, cassoulet, anchovy

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Mixed berry cheesecake, raspberry sorbet
Bread and butter pudding, vanilla ice cream
Traditionl creme brulee

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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.