



Table d'hôte
Menu
October 22nd, 2026

Cream of tomato, chilli and garlic soup
Ham hock terrine, pear chutney
Soya and whisky smoked salmon with pink grapefruit and fennel

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Pan fried rib eye steak wild mushroom, peppercorn sauce
Slow cooked pork belly, pomme puree, apple, black pudding, jus
Pan fried sea bream, onion puree, rosti potato, beurre blanc

Fillet of hake, laverbread and cockles

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Cherry cheesecake, fresh orange segments
Apple charlotte, crème anglais
Cappuccino creme brulée

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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.