



Table d'hôte
Menu
October 28th, 2026

Cream of leek and potato soup
Snowdonia cheese souffle, pear & apple chutney
Smoked salmon & prawns, Marie rose sauce
Serrano ham & blue cheese, mustard dressing

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Pan fried ribeye steak, wild mushrooms, red wine jus

Grilled pork chop, parsley mash, wholegrain mustard sauce

Pan fried hake, crab linguine, cream sauce

Grilled lemon sole, Mediterranean veg, fried gnocchi

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Rhubarb crumble with vanilla custard
Mixed berry cheesecake, raspberry sorbet
Tiramisu

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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.