



Table d'hôte
Menu
October 2nd 2026

Cream of butternut squash and parmesan
Ham hock terrine, penny bun, piccalilli
Smoked salmon platter with lemon

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Roasted beef chateaubriand, short rib, gratin potato, madeira sauce

Confit duck leg, pomme puree, duck sausage, jus

Grilled fillets of brill, samphire, caper, beurre noisette

Pan fried wild sea bass, crushed potato with crab and chilli, dill beurre blanc

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Raspberry and lemon pavlova, white chocolate ice cream
Rich chocolate torte, caramel ice cream, poached pear
Rosewater crème brûlée
Fresh fruit salad

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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.