Table d'hôte

Menu

October 30th, 2026

Cream of leek and potato soup
Antipasti, olives, parmesan
Fritto misto, tartare sauce

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Chicken & pancetta pie, mash potato

Lamb Cutlet, pea puree, dauphinoise potatoes, red wine jus

Pan fried seabass, chilli & crab potato, pesto

Grilled lemon sole, capers, samphire, beurre noisette

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Apple & pear crumble, vanilla ice cream
Banoffee pie
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.