



Table d'hôte
Menu
October 7th, 2026

Cream of carrot, thyme and garlic soup
Ham hock terrine, toast, piccalilli
Smoked salmon, potted crab, pickled cucumber

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Pan fried fillet steak, gratin potato, madeira sauce

Confit duck leg, sweet potato puree, torched carrots, duck sausage, jus

Grilled fillets of lemon sole, samphire, caper, beurre noisette

Pan fried wild sea bass, smoked haddock risotto, dill beurre blanc

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Mixed berry cheesecake, raspberry sorbet
Rich chocolate torte, caramel ice cream
Eton mess

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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.