



Table d'hôte
Menu
October 9th, 2026

Cream of carrot, thyme and garlic soup
Ham hock terrine, toast, piccalilli
Smoked salmon, prawns, Marie rose sauce

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Pan fried fillet steak, creamy mash, mushroom duxelle, peppercorn jus

Confit duck leg, sweet potato puree, gratin potato, jus

Grilled fillets of sole, samphire, dill beurre noisette

Pan fried wild sea bass, white fish and leek potato, beurre blanc

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Mixed berry cheesecake, raspberry sorbet
Raspberry Bakewell tart, vanilla custard
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.