



Table d'hôte
Menu
October 15th, 2026

Cream of asparagus, pea and chive soup
Toasted brioche topped with wild mushrooms, poached egg, hollandaise
Soya and whisky smoked salmon with crab mayonnaise

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Pan fried rib eye steak tomato's, mushrooms, peppercorn jus

Confit duck leg, black pudding, broad beans, potato, jus

Grilled whole dover sole, capers, beurre noisette

Pan fried brill, cassoulet, anchovy, beurre blanc

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Mixed berry cheesecake, raspberry sorbet
Earl grey panna cotta, orange, shortbread crumble
Tia maria creme brulee

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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.