



Table d'hôte
Menu
October 1st, 2026

Sweet potato and sweetcorn chowder
Duck liver parfait, chutney and toast
Swordfish, calamari, samphire, pineapple salsa

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Pan fried fillet steak, sauteed mushroom, madeira sauce

Chicken Kiev, pomme puree, red wine jus

Grilled whole lemon sole, samphire, caper, beurre noisette

Pan fried wild sea bass, sautéed potato with chorizo, 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

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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.