Table d'hôte

Menu

November 13th, 2026

Tomato & basil soup
Ham hock terrine, piccalilli
Twice baked cheese souffle, apple & pear chutney

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Roast middle of lamb with rosemary and leeks, gratin potato, jus

Steak and kidney pudding, mash

Grilled fillet of plaice, charred lemon, caper beurre noisette

Pan fried wild bass, chorizo & leeks, beurre blanc

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Bakewell pudding and custard
Earl grey panna cotta, fresh orange
Apple crumble, vanilla ice cream

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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.