Table d'hôte

Menu

November 18th, 2026

Cream of butternut squash soup
Ham hock terrine, piccalilli
Smoked salmon, smoked mackerel, fennel

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Pan fried fillet steak, wild mushroom, jus

Calves liver, onion jus, creamy mash

Grilled fillet of brill, lemon, caper beurre noisette

Pan fried wild bass, pinenut Crust, beurre blanc

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Tia maria creme brulee
Chocolate brownie with caramel and vanilla ice cream
Apple crumble, custard
Bread & butter pudding with 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.