# Table d'hôte

## Menu

## November 20th, 2026

French onion soup
Smoked mackerel, pickled fennel, croutons, lemon dressing
Duck liver parfait with calvados jelly, red onion marmalade

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Confit duck leg, dauphinoise potato, blackberries, jus

Calves liver, onion gravy, herb mash

Poached sole, pinenut crumb, samphire, parsley sauce

Pan fried hake with peas, pancetta, cockles, white wine sauce

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Vanilla creme brulée, blackberry compote, shortbread crumb
Fruit salad
Apple tartatin, vanilla ice cream
Caramelised French toast, hazelnut, raspberry coulis, 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.*