Table d'hôte

Menu

November 24th, 2026

Winter vegetable soup
Smoked salmon, prawns and Marie rose
Duck liver parfait with calvados jelly, red onion marmalade

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Venison Loin, Parsnip Puree
Gratan Potatoes, Jus

Herb crusted lamb rack, Provençal

Grilled lemon sole, pinenut crumb, samphire, parsley sauce

Pan fried sea bass, chorizo cassoulet, beurre blanc

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Sticky toffee pudding, clotted cream, caramel sauce
Vanilla crème brulée
Warm Backwell tart, vanilla ice cream and cherries

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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.