Table d'hôte

Menu

November 27th, 2026

Cream of leek and potato soup
Smoked salmon with prawns and Marie rose
Duck liver and foie gras parfait, onion marmalade, toast

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Beef short rib, parsnip puree, red wine jus

Roast middle of lamb, spinach, leek, rosemary, dauphinoise, jus

Pan fried sea bass, crushed potato with crab and chilli, beurre blanc

Pan fried hake, curried cabbage, king prawn, curry sauce

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Apple crumble and custard
Baked raspberry and vanilla cheesecake, berry compote
Coconut panna cotta, mango sorbet

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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.