Table d'hôte

Menu

November 6th, 2026

Cream of leek and potato soup
Continental meat platter
Smoked mackerel, new potatoes, quail eggs

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Duck sausage, confit duck hash, butternut, apple, jus

Fillet steak, mushrooms, tomato, madeira and peppercorn sauce

Grilled fillet of plaice, tomato salsa, beurre blanc

Pan dried cod fillet, laverbread and cockles

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Apple and blackberry crumble and custard
Mixed berry Eton mess
Vanilla and berry cheesecake, raspberry 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.