# Table d'hôte

## Menu

## November 10th, 2026

Butternut squash, thyme & garlic soup
Fan of melon, serrano ham, balsamic dressing
Smoked salmon platter with pickle cucumber and capers

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Pan fried chicken breast. Potato, red cabbage, foie gras jus

Fillet steak, Shropshire blue cheese, mushroom sauce

Grilled fillet of plaice, tomato salsa, beurre blanc

Pan fried cod fillet, crushed potato with crab and chilli, warm tartare sauce

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Bakewell pudding and custard
Traditional crème brulée
Rice pudding with jam

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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.*