Table d'hôte

Menu

November 12th, 2026

Cream of leek & potato soup
Fan of melon, serrano ham, balsamic dressing
Smoked haddock fishcake, tomato chutney

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Pan fried chicken breast, dauphinoise potato, chorizo, beurre blanc

Ribeye steak, braised beef hash, red wine jus

Grilled fillet of plaice, cockles, caper beurre noisette

Pan fried wild bass, pea puree, charred lemon, warm tartare sauce

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Bakewell pudding and custard
Earl grey panne cotta, fresh orange
Apple crumble , vanilla 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.