# Table d'hôte

## Menu

## November 2nd, 2026

Vegetable soup
Duck liver and foie gras parfait
Potted mackerel

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Chicken & pancetta pie, mash potato

Mixed grill, peppercorn sauce

Pan fried hake, samphire, beurre blanc

Grilled fillet of brill, capers, beurre noisette

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Chocolate mousse caramel sauce
Mixed berry pavlova
Coffee and Tia maria crème brulée

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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.*