

STARTERS

Normandy onion soup 9.50

Skindles' salad

Rocket leaves, olives, cherry tomatoes, avocado, feta cheese, poivrade artichoke, raw onion rings, olive oil & mustard dressing, fried pita 10.50 (v)

Beetroot carpaccio, Puy lentil salad with taro fritters & tomato chutney 10.25 (v) (vg) (ngci)

Prawn cocktail

Avocado, cucumber, celery, baby gem salad & cocktail sauce 11.50 (ngci)

Grandpa Benoit Roux's country pâté & sourdough bread 13.00

Half lobster thermidor with sea vegetables 18.00

A dozen Burgundy snails with parsley & garlic butter 12.50

Goat's cheese soufflé & tomato coulis (15 mins) 14.50

SIDE DISHES 4.50

Tender stem broccoli (v) (vg) (ngci)

Sautéed spinach (v) (vg) (ngci)

Dauphinoise potato (v) (ngci)

New potatoes (v) (vg) (ngci)

French fries (v) (vg) (ngci)

Buttered carrots (v) (ngci)

SUNDAY ROAST

A choice of

Beef striploin & horseradish 26.50

Blythburgh pork rack & apple sauce 24.00

Cotswold White chicken 21.00

All served with Yorkshire pudding, roasted potatoes, cauliflower cheese gratin, spinach, buttered carrots & gravy

(v)-vegetarian (vg)-vegan (ngci)-no gluten containing ingredients. Full allergen information is available upon request. Please ask a member of our Management team.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

MAIN COURSES

Pearled spelt risotto with green asparagus, courgette, poivrade artichoke & mushrooms 18.00 (v) (vg)

Sweet potato gnocchi with seasonal vegetables, spinach coulis 17.00 (v) (vg) (ngci)

Pan fried sea bass, aubergine caviar, grilled courgette, black olive & basil sauce 24.00 (ngci)

Chargrilled Loch Duart salmon, cucumber spaghetti & samphire, Bois Boudran sauce 23.00 (ngci)

Plaice fillets meunière with spinach & new potatoes 20.50

Honey glazed Merrifield duck breast, pad thai noodle salad with lemon grass dressing & peanut sauce 25.50

Roasted lamb cannon, spinach & dauphinoise potato, thyme jus 26.50 (ngci)

Grilled sirloin steak with cherry tomatoes & French fries, green peppercorn sauce or Béarnaise sauce 29.00

Skindles' cheese burger with tomato relish & French fries 19.00

CHEESE & DESSERTS

Plate of 4 French & British artisan cheeses with chutney & biscuits 14.00

Chantilly choux bun with vanilla ice cream & chocolate sauce 9.50 (v)

Chocolate crème brûlée & coconut ice cream 10.00 (v) (ngci)

Crêpes Suzette flambé with Grand Marnier 9.50

Floating island with vanilla custard & fresh strawberries 9.00 (v) (ngci)

Mille-feuille with raspberries & sorbet 9.50

Two scoops of dairy ice creams (v) (ngci) OR fruit sorbets (v) (vg) (ngci) 6.00

Coffee or tea & chocolate almond rocher 4.50 (v) (ngci)

