

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

Scallop à la Parisienne (15 mins) 16.00

Steamed mussels marinières 12.00

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) (ngci)

Dauphinoise potato (v) (ngci)

New potatoes (v) (vg) (ngci)

French fries (v) (vg) (ngci)

Buttered carrots (v) (ngci)

SUNDAY ROAST

Beef striploin & horseradish 26.50

Blythburgh pork rack & apple sauce 24.00

Cotswold White chicken & bread sauce 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 pumpkin, Jerusalem artichoke & mushrooms, sage oil 18.00 (v) (vg)

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

Pan fried sea bass with coco beans & black trumpet mushrooms, chorizo cream sauce 24.00 (ngci)

Roasted cod with potato brandade, shallot & red wine butter sauce 24.00

Plaice fillets meunière with spinach & new potatoes 20.50

Merrifield duck pithivier with foie gras & sautéed pak choi, Rouennaise sauce 24.50

Roasted loin of venison with braised red cabbage & dauphinoise potato, red port sauce 26.00 (ngci)

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

Skindles' chicken or beef cheeseburger with tomato relish & French fries 19.00

CHEESE & DESSERTS

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

Pear "Belle-Hélène" tartlet with vanilla ice cream & chocolate sauce 10.00 (v)

Crêpes Suzette flambé with Grand Marnier 9.50 (v)

Paris-Brest choux with hazelnut praline cream & blueberry sorbet 9.50 (v)

Bourbon vanilla crème brûlée & langue de chat biscuits 9.00 (v)

Warm chocolate fondant & coffee sauce (15mins) 10.00 (v)

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

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

