



Please note that each order requesting a change to the ingredients of any dish, as described in our menu will incur an additional charge of £2.50.

STARTERS

Normandy onion soup 10.00

Chilled tomato gazpacho with courgette & sundried tomato focaccia
10.00 (v) (vg)

Skindles' salad

Rocket leaves, olives, cherry tomatoes, feta cheese, poivrade artichoke, avocado, raw onion rings, olive oil & mustard dressing, fried pita 11.50 (v)

Heirloom beetroot & Puy lentil salad with taro fritters, tomato chutney
11.25 (v) (vg) (ngci)

Prawn cocktail

Avocado, cucumber, celery, baby gem salad & cocktail sauce 12.50

Crab salad with vegetable macedoine & watercress dressing 14.00 (ngci)

Grilled half lobster with lemon & garlic butter, green asparagus 18.50 (ngci)

Veal carpaccio with rocket salad, parmesan shavings
& black olives, basil dressing 13.00 (ngci)

A dozen Burgundy snails with parsley & garlic butter 14.00

Goat's cheese soufflé & tomato coulis (15 mins) 16.00

SIDE DISHES 4.75

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

Sautéed spinach (v) (ngci) French fries (v) (vg) (ngci)

Buttered carrots (v) (ngci) Dauphinoise potato (v) (ngci)

MAIN COURSES

Pearled spelt risotto with green asparagus, courgette, poivrade artichoke
& mushrooms 19.50 (v) (vg)

Provençal vegetable tart & artichoke coulis 19.00 (v) (vg)

Roasted monkfish with pepper piperade, courgette & garlic sauce
26.00 (ngci)

Salmon fillet en croûte with fennel & cherry tomatoes, chive sauce 26.00

Plaice fillets meunière with spinach & new potatoes 24.00

Honey glazed Merrifield duck breast, pad thai noodle salad
with lemongrass dressing & peanut sauce 27.50

Roasted lamb cannon, spinach & dauphinoise potato, thyme jus 28.50 (ngci)

Grilled sirloin steak with cherry tomatoes & French fries,
green peppercorn sauce 32.00

Skindles' chicken or beef cheeseburger
with tomato relish & French fries 21.00

CHEESE & DESSERTS

Selection of 4 French & British artisan cheeses with chutney & biscuits 15.75

Chantilly choux buns with vanilla ice cream & chocolate sauce 10.50 (v)

Chocolate crème brûlée & coconut ice cream 11.25 (v) (ngci)

Crêpes Suzette flambé with Grand Marnier 11.00 (v)

Caramelised Millefeuille with mousseline cream & strawberry sorbet 10.50 (v)

Tropical fruit salad with lemon verbena, lychee sorbet 9.50 (v) (vg) (ngci)

Dark chocolate mousse with hazelnuts, raspberry sorbet 10.50 (v) (vg) (ngci)

Two scoops of dairy ice creams (v) (ngci) OR fruit sorbets 6.75 (v) (vg) (ngci)

Coffee or tea & dark chocolate almond rocher 5.00 (v) (ngci)

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

ALL PRICES INCLUSIVE OF SERVICE & VAT AT THE CURRENT RATE