

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

Skindles' salad

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

Apple & walnut celeriac remoulade
with Jerusalem artichokes & pickled shimeji 12.00 (v) (vg) (ngci)

Prawn cocktail
Avocado, cucumber, celery, baby gem salad & cocktail sauce 13.50

Steamed mussels marinières 14.00

A dozen Burgundy snails with parsley & garlic butter 14.00

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



SIDE DISHES 5.00

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| Tender stem broccoli (v) (vg) (ngci) | New potatoes (v) (vg) (ngci) |
| Sautéed spinach (v) (ngci) | Fry 'n' dip fries (v) (vg) (ngci) |
| Buttered carrots (v) (ngci) | Dauphinoise potato (v)(ngci) |

SUNDAY ROAST

Beef striploin & horseradish 30.50

West End Farm pork rack & apple sauce 28.00

Merrifield chicken & bread sauce 25.50

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

MAIN COURSES

Baked aubergine filled with courgettes, baby artichokes & potato chips, garlic sauce 19.50 (v) (vg) (ngci)

Pumpkin & turmeric flavoured risotto with chestnut mushrooms & beetroot 21.00 (v) (vg) (ngci)

Roasted monkfish on the bone with coco beans & wild mushrooms, chorizo cream sauce 27.50 (ngci)

Plaice fillets meunière with spinach & new potatoes 26.00

Pan seared venison loin, savoy cabbage & dauphinoise potato, red port sauce with lingonberries 29.50

Grilled sirloin steak with buttered carrots & fry 'n' dip fries, green peppercorn sauce 32.00

Skindles' chicken or beef cheeseburger
with tomato relish & fry 'n' dip fries 21.00

CHEESE & DESSERTS

Selection of 4 French & British artisan cheeses with chutney & biscuits 16.00

Pear 'Belle-Hélène' tartlet with vanilla ice cream & chocolate sauce 11.50 (v)

Paris-Brest éclair with hazelnut praline cream & blueberry sorbet 11.75 (v)

Warm chocolate fondant & banana sorbet (15 mins) 12.00 (v)

Quince, apple & blackberry crumble, almond ice cream (15 mins) 11.00 (v) (vg) (ngci)

Two scoops of dairy ice cream (v) (ngci) OR fruit sorbet 6.75 (v) (vg) (ngci)

Coffee or tea & dark chocolate almond rocher (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 ARE INCLUSIVE OF SERVICE & VAT AT THE CURRENT RATE