



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

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

SIDE DISHES 5.00

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

Plaice fillets meunière with spinach & new potatoes 26.00

Skindles' chicken or beef cheeseburger
with tomato relish & 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)

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 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 ARE INCLUSIVE OF SERVICE & VAT AT THE CURRENT RATE