

Appetizers

- Bread basket & butter 4.50
- Marinated green & purple olives
with peppers & garlic (v) (vg) (ngci) 3.50
- Skindles' arancini 5.00
- Breaded calamari rings with tartare sauce 8.00
- Maldon cure smoked salmon with sourdough bread,
chive soured cream & capers 13.50
- Selection of artisan charcuterie
with pickled vegetables (ngci) 13.50

Alain Roux's Favourite Dishes

- Normandy onion soup 10.50
- Prawn cocktail
avocado, cucumber, celery,
baby gem salad & cocktail sauce 13.50
- Goat's cheese soufflé & tomato coulis (15 mins) 14.00
- Skindles' beef or breaded chicken breast cheeseburger
with tomato relish & fries 19.00
- Skindles' vegetarian burger
Fable pulled shiitake mushrooms with crushed avocado
& lettuce, tomato relish & fries (v) 19.00

Table d'Hôte Menu

- Lunch & Dinner - Wednesday & Thursday
- 3 course menu £32.50

Sunday Roast

- (available for Sunday lunch only)
- Aubrey Allen's dry-aged Heritage beef striploin,
horseradish cream 31.00
- Hampshire pork rack from West End Farm,
apple sauce 28.50
- Devon free range chicken from Merrifield Farm,
bread sauce 26.00
- All served with Yorkshire pudding, roasted potatoes,
cauliflower cheese gratin, spinach, buttered carrots & gravy



Starters

- Roasted pumpkin soup
with stilton cream & toasted almonds (v) 9.00
- Pan fried tofu & root vegetable Thai salad, sesame dressing
(v) (vg) (ngci) 7.50
- Seasonal game terrine with autumn salad leaves,
apple & pear chutney 9.50
- Dill cured Scottish salmon, fennel & orange dressing (ngci)
12.00
- A dozen Burgundy snails
with parsley & garlic butter 14.50

Main Courses

- Chestnut gnocchi with Jerusalem artichoke,
watercress sauce (v) (vg) (ngci) 20.00
- Roast fillet of pollack with cauliflower purée & lentils du Puy,
red wine sauce 24.50
- Pan fried sea bass with butternut risotto & pleurotte
mushrooms, shallot cream sauce (ngci) 26.50
- Glazed venison loin with curly kale,
salsify & dauphinoise potatoes, blackberry jus 28.50
(not available for Sunday lunch)
- Grilled sirloin steak with buttered carrots & fries,
Béarnaise or green peppercorn sauce (ngci) 33.00

Side Dishes

- 5.00 each (all v & ngci)
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|---------------------------|----------------------|
| Tender stem broccoli (vg) | Sautéed spinach |
| Mixed salad (vg) | Buttered carrots |
| Skindles' fries (vg) | Dauphinoise potatoes |

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

Cheese & Desserts

- Selection of 4 French & British artisan cheeses
with chutney & biscuits 12.75
- Vanilla panacotta with mandarin compote,
langues de chat biscuits (v) 8.50
- Sablés with blueberry mousse,
mascarpone ice cream (v) 9.00
- Dark chocolate & raspberry tart,
raspberry sorbet (v) 9.50
- Pear & blackberry crumble
with hazelnut ice cream (v) (ngci) 9.50
- Two scoops of dairy ice cream (v) (ngci)
or fruit sorbet (v) (vg) (ngci) 5.50
- Coffee or tea
with chocolate truffle (v) (ngci) 4.50

Cocktail Bar Exclusives

'Brioche & Bubbles Bar Menu' available all day
from 12.00 noon in the Cocktail bar on the 1st floor

Lobster Rolls & Gourmet Hotdogs

Introducing Alain Roux's take on the classic hotdog!
Loaded Lobster - Poshdog - Prawnstar - Veggie Rollover

Weekly Specials

Friday - Fish & Chips

Saturday - Chef's Specials

Sunday - Sunday Roasts

Private Parties

Celebrating a birthday or a special occasion -

Our private dining room 'The Chairman's Room' can seat up to 14 people and overlooks the river Thames. For larger parties, it's possible to reserve the Brasserie & Cocktail bar for exclusive use.

Enquire at reception for more information or email us with your request including your telephone number.

(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 VAT at the current rate. A discretionary 10% service charge will be added to your final bill.