



Appetizers

Bread basket & butter 5.00

Marinated green & purple olives
with peppers & garlic (v) (vg) (ngci) 4.00

Chickpea fritters with pepper salsa (v) (vg) 5.00

Marinated chicken wings with bois boudran sauce 9.00

Breaded calamari rings with tartare sauce 8.50

Maldon cure smoked salmon with sourdough bread,
chive soured cream & capers 14.50

Table d'Hôte Menu

Lunch & Dinner - Wednesday & Thursday

3 course menu 32.50

Lunch & Dinner Weekly Specials

Wednesday - Steak

Thursday - Seafood

Friday - Fish & Chips

Saturday - Chef's Specials

Sunday Roast

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

Normandy onion soup 11.00

Curried cauliflower soup,
aromatic chicken with sultanas (ngci) 9.00

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

Smoked duck breast with Puy lentils & celeriac remoulade,
wasabi mayonnaise (ngci) 12.50

Miso charred aubergine, kohlrabi salad
& tahini mayonnaise (v) (vg) (ngci) 9.50

Moules marinière 13.00
(main course portion with French Fries 23.50)

A dozen Burgundy snails with parsley & garlic butter 15.00

Goat's cheese soufflé & tomato coulis (15 mins) 14.00

Main Courses

Arborio risotto with butternut squash & wild mushrooms,
sage pesto (v) (ngci) (vegan option available) 19.50

Skate meunière with capers & new potatoes 24.50

Pan fried sea bream with smoked aubergine tartlet,
tomato & basil coulis 24.00

Braised veal osso buco
with creamy lemon polenta & cavolo nero (ngci) 28.00
(not available for Sunday lunch)

Grilled sirloin steak with buttered carrots & french fries,
Béarnaise or green peppercorn sauce (ngci) 33.00

SKINDLES' BURGERS & FRENCH FRIES

Beef or breaded chicken breast cheeseburger
with tomato relish 19.00

Vegetarian burger
Fable pulled shiitake mushrooms
with crushed avocado, lettuce & tomato relish (v) 19.00

Side Dishes

5.50 each (all ngci)

Tender stem broccoli with garlic oil (v) (vg)

Sautéed spinach (v)

Buttered carrots (v)

Green beans with roasted cherry tomato (v)

Dauphinoise potatoes (v)

French fries (v) (vg)

Sweet potato fries with lime soured cream dip (v)
(1.00 supplement)

Skindles' rosemary fries with Parmesan mayonnaise
(1.00 supplement)

Cheese & Desserts

Selection of 4 French & British artisan cheeses
with chutney & biscuits 13.00

Vanilla crème brûlée
with langues de chat biscuits (v) 8.50

Floating Island
with pink praline & custard (v) (ngci) 9.00

Warm dark chocolate fondant
with Baileys ice cream (v) (15 mins) 9.50

Crêpes Suzette flambé with Grand Marnier (v) 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 throughout the
day from 12.00 noon in the Cocktail bar on the 1st floor

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

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.

(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.