



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

Breaded calamari rings with tartare sauce 8.50

Starters

Normandy onion soup 11.00

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

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

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

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

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)

French fries (v) (vg)

Table d'Hôte Menu

3 course menu 32..50

Available Wednesdays & Thursdays

Lunch 12.00 noon until 2.30 pm

Dinner - 6.00 pm until 9.00 pm

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

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

Dark chocolate & raspberry tart,
raspberry sorbet (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

Lunch & Dinner Weekly Specials

Wednesday - Steak

Thursday - Seafood

Friday - Fish & Chips

Saturday - Chef's Specials

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

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

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.