

Skindles' Table d'hôte Menu

Jerusalem artichoke soup,
Gruyère foam & artichoke crisps (v) (ngci)

or

Venison carpaccio flavoured with orange,
horseradish cream & crispy shallots (ngci)

Pan fried chalk stream trout with grilled pak choi & cauliflower,
lemon & dill sauce (ngci)

or

Pork loin steak with potato terrine,
mushroom & mustard sauce (ngci)

Mascarpone baked Alaska, raspberry coulis (v)
(flambé with dark rum – 3.00 supplement)

or

Coffee or tea with dark chocolate Florentine (v)

32.50

Stéphane's weekly wine choice

Eben Ebenauer Grüner Veltliner, Austria 2021	9.50 (175ml)	39.00 (btl)
Carmenere Cordillera, Chile 2018	7.50 (175ml)	30.00 (btl)

(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.