



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) 5.50

Marinated chicken wings with bois boudran sauce 9.00

Breaded calamari rings with tartare sauce 8.50

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 31.50

Hampshire pork rack from West End Farm,
apple sauce 29.00

Devon free range chicken from Merrifield Farm,
bread sauce 26.50

All served with Yorkshire pudding, roasted potatoes,
cauliflower cheese gratin, spinach, buttered carrots & gravy

Starters

Green British asparagus soup,
fennel & charred lime (v) (vg) (ngci) 11.00

Prawn cocktail
avocado, cucumber, celery,
baby gem salad & cocktail sauce (ngci) 14.00

Maldon cure smoked salmon with sourdough bread,
chive soured cream & capers 15.00

Beetroot & butternut squash salad, homemade feta cheese
& balsamic vinegar (v) (vg) (ngci) 11.00

A dozen Burgundy snails with parsley & garlic butter 15.50

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

Main Courses

Risotto Primavera with asparagus, peas, sweetcorn, carrot,
dill & mascarpone (v) (ngci) (vegan option available) 19.50

Red gurnard & vegetable tagine,
tomato sauce with green olives & basil 24.50

Cornish catch of the day
with broad beans & mushroom fricassée, lemon emulsion
23.50

Braised lamb shoulder with spring vegetables
& wild garlic mashed potato 26.00
(unavailable on Sunday)

Grilled sirloin steak with buttered carrots & French fries,
Béarnaise or green peppercorn sauce (ngci) 34.50

SKINDLES' BURGERS & FRENCH FRIES

Beef or breaded chicken breast cheeseburger
with tomato relish 19.50

Vegetarian burger
Fable pulled shiitake mushrooms
with crushed avocado, lettuce & tomato relish (v) 19.50

Side Dishes

5.50 each (all ngci)

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

Sautéed spinach (v)

Buttered carrots (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 14.00

Meringue layers with poached rhubarb,
toasted pistachio & raspberry coulis (v) (ngci) 9.50

Double chocolate mousse
with orange & almond tuile (v) 10.00

Iced strawberry & lemon verbena soufflé (v) 9.00

Two scoops of dairy ice cream (v) (ngci)
or fruit sorbet (v) (vg) (ngci) 6.00

Coffee or tea
with chocolate truffle (v) (ngci) 5.00

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.