

Skindles' Table d'hôte Menu

Garden pea soup,
soured cream & tarragon, pea dumplings (v)
or

Creamed leek & smoked ham hock tartlet, mixed salad

Grilled hake with Spring vegetable flan,
black olive tapenade

or

Braised lamb shoulder tagine style
with couscous (ngci)

Skindles' strawberry trifle (v)

or

Coffee or tea with Nantes butter biscuits (v)

32.50

Stéphane's weekly wine choice

Jurancon Sec Brut Ocean, France 2020	9.00 (175ml)	35.00 (btl)
Shiraz Yalumba, Australia 2022	9.00 (175ml)	35.00 (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.