

Skindles' Table d'hôte Menu

Watercress & potato soup,
rosemary croutons (v)

or

Grilled cured mackerel, celeriac & apple coleslaw
on toasted focaccia

Braised stuffed squid with new potatoes & tender stem broccoli,
lemon butter sauce

or

Honey & Szechuan pepper glazed pork belly with
Chinese cabbage & jasmine rice (ngci)

Meringue & pink grapefruit curd tartlet (v)

or

Coffee or tea with chocolate glazed Langue de Chat (v)

33.50

Stéphane's weekly wine choice

Musar Jeune White, Lebanon 2021	9.00 (175ml)	35.00 (btl)
Beaujolais Ch. des Pertonières, France 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.