

Skindles' Table d'hôte Menu

Pea & mint soup
with crème fraiche & sourdough croutons (v)
(vegan option available)

or

Smoked salmon
with chopped egg, capers, shallots, parsley & frisée leaf (ngci)

Pan roasted cod
with petits pois à la français & baby new potatoes (ngci)
or

Confit duck leg
with Lyonnaise potatoes & green beans, red wine jus (ngci)

Skindles' classic peach Melba (v)

or

Coffee or tea with almond Viennese biscuit (v)

33.50

Stéphane's wine choice

Pewsey Vale The Contours Riesling, Australia 2016	12.00 (175ml)	50.00 (btl)
Hochar Père & Fils Red, Château Musar, Lebanon 2019	12.00 (175ml)	50.00 (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.