



Appetizers

Bread basket & butter 5.00

Marinated green & purple olives
with peppers & garlic (v) (vg) (ngci) 4.00

Garden pea & mint hummus
with garlic buttered flatbread
(v) (vg option available) 6.00

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 33.50

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

Normandy onion soup
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

'Superfood' salad with mixed quinoa, pearl couscous, avocado,
heritage tomato, charred onion & crispy carrots,
turmeric & yogurt dressing (v) (vg) 12.00

Main course - add grilled chicken breast or seared salmon
20.00

A dozen Burgundy snails with parsley & garlic butter 15.50

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

Main Courses

Butternut squash risotto
with baby onions, carrots & Ras-el-hanout aromatic spice
(v) (ngci) (vegan option available) 19.50

Thai inspired 'bourride'
with sticky Jasmine rice & crispy onions 24.00

Creedy Carver roasted duck breast,
glazed carrots, sautéed spinach,
mashed potato & orange sauce (ngci) 28.00
(unavailable on Sunday)

Grilled sirloin steak with 'Little Gem' salad & French fries,
Béarnaise or green peppercorn sauce (ngci) 34.50

SKINDLES' BURGERS & FRENCH FRIES
Beef or chicken breast cheeseburger
with crispy shallots, Emmental cheese & tomato relish 19.50
With dry cured bacon - 2.00 supplement

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)

'Little Gem' salad with ranch dressing (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

Raspberry & vanilla crème brûlée
with raspberry sorbet (v) (ngci) 9.50

Apple, blackberry & hazelnut crumble
with custard cream (v)
(vg & ngci option available) 10.00

Craquelin choux, dark chocolate Chantilly
& coconut ice cream (v) 9.00

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

Coffee or tea
with blueberry financier (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.