

# Skindles' Table d'hôte Menu

Cream of cauliflower soup & crispy kale (v) (vg) (ngci) 1  
or

Mussels marinière with granary bread 2, 7, 8, 13

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Chicken Kiev  
with mashed potato & creamed leeks 2, 4, 7, 9  
or

Tiger prawn linguini,  
tomato marinara sauce & rocket leaves 1, 3, 4, 13

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Dark chocolate crèmeux,  
Armagnac poached prunes & toasted almonds (v) 4, 7, 13, 14  
or

Coffee or tea,  
spiced pumpkin & pecan cookie (v) 2, 4, 7, 14

33.50

## Stéphane's wine choice

Malagousia Organic Wine, Greece 2023 (13)	10.00 (175ml)	40.00 (btl)
Yalumba Shiraz Barossa, Australia 2022 (13)	10.00 (175ml)	40.00 (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.

## ALLERGEN INDEX

- 1 – Celery
- 2 - Cereals containing gluten (wheat, rye, barley & oats)
- 3 – Crustaceans (prawns, crabs & lobsters etc)
- 4 – Eggs
- 5 – Fish
- 6 – Lupin
- 7 – Milk
- 8 - Molluscs (mussels & oysters etc)
- 9 – Mustard
- 10 – Peanuts
- 11 – Sesame
- 12 – Soybeans
- 13 - Sulphur dioxide & sulphites
- 14 - Tree nut  
(eg - almonds, hazelnuts, walnuts, brazil, cashews, pecans, pistachio, macadamia)

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