



Table d'hôte Menu

3 course menu ~ 33.50
(available Lunch & Dinner - Wednesday & Thursday)

Celeriac & Granny Smith apple soup,
crispy sage (v) (ngci)

or

Smoked duck parfait, apple raisin & ale chutney,
warm French baguette

Pan fried plaice fillets,
turmeric rice & dill beurre blanc

or

Beef bourguignon
with horseradish mashed potato

Milk chocolate & orange bread & butter pudding
with custard (v)

or

Coffee or tea,
Lemon madeleine (v)

Stéphane's Wine Choice

Estate Argyros Santorini, Austria 2022
12.00 (175ml) 50.00 (btl)

Naoussa Diamantakos, Greece 2019
12.00 (175ml) 50.00 (btl)

Sunday Roast

available from 12.00 noon until 4.30 pm

Aubrey Allen's dry-aged Heritage beef striploin,
horseradish cream 33.50

Hampshire pork rack from West End Farm,
apple sauce 31.00

Devon free-range chicken from Merryfield Farm,
bread sauce 28.50

All served with Yorkshire pudding, roasted potatoes,
cauliflower cheese gratin, spinach,
buttered carrots & gravy

Appetizers

*Bread basket & butter 5.50

*Marinated green & purple olives
with peppers & garlic (v) (vg) (ngci) 4.50

*Truffle gourmet popcorn, snack pack (v) (ngci) 3.50

*Spiced pumpkin & rosemary hummus
with chargrilled garlic pitta bread (v) (vg available) 7.00

Starters

* Normandy onion soup 12.00

* Prawn cocktail
avocado, cucumber, celery, baby gem salad & cocktail sauce 15.00

* Maldon cure smoked salmon,
sourdough bread, chive cream & caper berries 16.00

* Salt & pink peppercorn squid,
Skindles' sweet chilli sauce, toasted sesame seeds 12.00

* Game terrine, pickled walnuts & pear chutney,
French baguette 15.50

A dozen Burgundy snails with parsley & garlic butter 16.50

Goat's cheese soufflé & tomato coulis (15 mins) 15.00

Wild mushroom & pumpkin tarte fine with charred endive,
rocket oil (v) (vg) 13.50

Main Courses

Butternut squash risotto with baby onions,
cashews, carrots & Ras-el-hanout aromatic spice
(v) (ngci) (vg available) 21.00

Pan roasted cod with sautéed gnocchi & wild mushrooms,
garlic cream sauce 26.00

* Skindles' fish & chips, mushy peas & tartare sauce 20.00

Pavé of Berkshire venison with dauphinoise potatoes
& rainbow chard, Bordelaise sauce 30.00
(excluding Sunday lunch)

Grilled bavette OR sirloin steak with confit shallot,
roasted field mushroom & French fries (ngci)
28.00 | 36.00

Steak sauces : Béarnaise or green peppercorn sauce (ngci) 4.00

Burgers & French Fries

*Beef cheeseburger
with raclette cheese, caramelised onion jus,
beef tomato & dill pickles, tomato relish 21.00

add dry cured bacon - 2.00 supplement

*Crispy chicken cheeseburger
with raclette cheese, beef tomato, dill pickles,
confit garlic mayonnaise & tomato relish 21.00

add dry cured bacon - 2.00 supplement

*Vegetarian burger
Crispy pulled wild mushrooms, stilton,
spinach leaves, beef tomato & dill pickles,
tomato relish (v) 21.00

Side Dishes

Sautéed spinach (v) (ngci)

Buttered Heritage carrots with caraway seeds (v) (ngci)

Tender stem broccoli with garlic oil (v) (vg) (ngci)

Dauphinoise potatoes (v) (ngci)

* French fries (v) (vg) (ngci)

all 6.00

Cheese & Desserts

* Selection of 4 French & British artisan cheeses
with chutney & biscuits 15.00

* Apple, blackberry & hazelnut crumble
with custard cream (v)
(vg & ngci available) 9.50

Sticky toffee pudding
with banana ice cream (v) 10.00

* Dark chocolate & black cherry torte,
cherry sorbet (v) 11.00

* Two scoops of dairy ice cream (v) (ngci)
or fruit sorbet (v) (vg) (ngci) 6.50

* Coffee or tea
with dark chocolate & orange truffle (v) (ngci) 5.00

** Dishes available for afternoon dining in the Cocktail bar, Wednesday to Saturday - 3.00 pm until 6.00 pm*

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.

Please see over for allergen details. Request to speak to a member of our Management team, should you have any questions.

(v) vegetarian (vg) vegan (ngci) no gluten containing ingredients

All prices are inclusive of VAT at the current rate. A discretionary 10% service charge will be added to your final bill.