

## Table d'hôte Menu

3 course menu ~ 33.50

(available Lunch & Dinner - Wednesday & Thursday)

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Roasted root vegetable soup, Stilton cream  
& toasted pine nuts (v) (ngci) (vegan option available) 7, 14  
or

Tiger prawn & haddock crêpes with button mushrooms,  
glazed with mornay sauce 2, 3, 5, 7, 9

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Pan fried hake  
with ginger spiced carrot purée & green beans 5, 7  
or

Chicken Cordon Bleu with purple sprouting broccoli,  
red wine jus 1, 2, 4, 7, 13

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Treacle tart with crème fraîche 2, 4, 7  
or

Coffee or tea,  
dark chocolate crinkle cookie (v) 2, 4, 7

### Stéphane's Wine Choice

Seifried Sauvignon Blanc, New Zealand 2022 13  
10.00 (175ml) 40.00 (btl)

Chankana Atorrante Malbec, Argentina 2023 13  
10.00 (175ml) 40.00 (btl)

## Side Dishes

6.00 (all ngci)

Sautéed spinach (v) 7

Buttered Heritage carrots with caraway seeds (v) 7

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

Mashed potato (v) (ngci) 7

French fries (v) (vg)

## Sunday Roast

available from 12.00 noon until 3.30 pm

Aubrey Allen's dry-aged Heritage beef striploin,  
horseradish cream 33.50 1, 2, 4, 7, 13

Hampshire pork rack from West End Farm,  
apple sauce 31.00 1, 2, 4, 7, 13

Devon free-range chicken from Merrifield Farm,  
bread sauce 28.50 1, 2, 4, 7, 13

All served with Yorkshire pudding (2, 4, 7),  
roasted potatoes, cauliflower cheese gratin (2, 4, 7),  
spinach, buttered carrots (7) & gravy

## Allergen Details

### Appetizers

Bread basket & butter 5.50 2, 7

Marinated green & purple olives  
with peppers & garlic (v) (vg) (ngci) 4.50 1, 13

Truffle gourmet popcorn, snack pack (v) (ngci) 3.50 13

\*Smoked aubergine hummus  
with chargrilled garlic pitta bread (v) (vg available) 7.00 2, 7, 11

Salt & pink peppercorn squid,  
Skindles' sweet chili sauce, toasted sesame seeds 12.00 2, 5, 7, 8, 11, 12

### Starters

Normandy onion soup 12.00 1, 2, 7, 13

Prawn cocktail  
avocado, cucumber, celery, baby gem salad & cocktail sauce 15.00  
1, 2, 3, 4, 5, 13

Maldon cure smoked salmon,  
sourdough bread, chive cream & caper berries 16.00 2, 4, 5, 7, 13

Seared yellowfin tuna with sesame, pickled vegetables  
& soya mustard dressing 18.00 5, 9, 11, 12, 13

\*Selection of artisan charcuterie 16.00 2, 9, 13

A dozen Burgundy snails with parsley & garlic butter 16.50 2, 7, 8, 13

Goat's cheese soufflé & tomato coulis (15 mins) 15.00 1, 2, 4, 7

Wild mushroom & pumpkin tarte fine  
with charred endive, rocket oil (v) (vg) 13.50 2, 4, 7

### Main Courses

Golden Cross cheese, wild mushroom & spinach pithivier,  
tomato butter sauce (v) (vegan option available) 22.00 1, 2, 4, 7, 13

Pan roasted Loch Duart salmon  
with butter glazed rainbow chard & crispy potato straws,  
Béarnaise sauce 26.00 2, 4, 5, 7, 13

Skindles' fish & chips, mushy peas & tartare sauce 20.00 2, 4, 5, 13

Confit pork belly with smoked onion purée,  
mashed potato & wholegrain mustard sauce 28.00 1, 7, 9, 13  
(excluding Sunday lunch)

Grilled bavette OR sirloin steak with confit shallot,  
roasted field mushroom & French fries (ngci) 7  
28.00 | 36.00

Steak sauces : Béarnaise or green peppercorn sauce (ngci) 4.00  
4, 7, 9, 13

## 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  
2, 4, 7, 9, 13

Crispy chicken cheeseburger  
with raclette cheese, beef tomato, dill pickles,  
confit garlic mayonnaise & tomato relish 21.00  
add dry cured bacon - 2.00 supplement  
2, 4, 7, 9, 13

Vegetarian burger  
Crispy pulled wild mushrooms, stilton,  
spinach leaves, beef tomato & dill pickles,  
tomato relish (v) 21.00 2, 4, 7, 9, 13

## Cheese & Desserts

Selection of 4 French & British artisan cheeses  
with chutney & biscuits 15.00 2, 7, 14

Skindles crêpe Suzette flambé  
with Grand Marnier 13.00 2, 4, 7, 13

Valrhona Manjari dark chocolate fondant  
with tonka bean ice cream 11.00 2, 4, 7

Vanilla crème brûlée,  
poached rhubarb & strawberry sorbet (v) 10.00 4, 7

Two scoops of dairy ice cream (v) (ngci) 4, 7, 14  
or fruit sorbet (v) (vg) (ngci) 6.50 4, 14 (may contain)

Coffee or tea  
with dark chocolate & orange truffle (v) 5.00 7, 12

## Allergen Numbers

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 nuts

(such as almonds, hazelnuts, walnuts, brazil nuts,  
cashews, pecans, pistachio, macadamia)