



Table d'hôte Menu

3 course menu ~ 33.50

(available Lunch & Dinner - Wednesday & Thursday)

Roasted root vegetable soup, Stilton cream
& toasted pine nuts (v) (ngci) (vegan option available)
or
Tiger prawn & haddock crêpes with button mushrooms,
glazed with mornay sauce

Pan fried hake
with ginger spiced carrot purée & green beans
or
Chicken Cordon Bleu with purple sprouting broccoli,
red wine jus

Treacle tart with crème fraîche
or
Coffee or tea,
dark chocolate crinkle cookie (v)

Stéphane's Wine Choice

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

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

*Smoked aubergine hummus
with chargrilled garlic pitta bread (v) (vg available) 7.00

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

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

Seared yellowfin tuna with sesame, pickled vegetables
& soy mustard dressing 18.00

* Selection of artisan charcuterie 16.00

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

Golden Cross cheese, wild mushroom & spinach pithivier,
tomato butter sauce (v) (vegan option available) 22.00

Pan roasted Loch Duart salmon
with butter glazed rainbow chard & crispy potato straws,
Béarnaise sauce 26.00

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

Confit pork belly with smoked onion purée,
mashed potato & wholegrain mustard sauce 28.00
(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)

Mashed potato (v) (ngci)

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

all 6.00

Cheese & Desserts

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

Skindles crêpe Suzette flambé
with Grand Marnier (v) 13.00

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

Valrhona Manjari dark chocolate fondant
with tonka bean ice cream 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.