

Table d'hôte Menu

3 course menu ~ 33.50

(available Lunch & Dinner - Wednesday & Thursday)

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Cauliflower soup with parmesan croutons (v)
(vegan & gluten free options available) 1, 2, 7

or

Crispy whitebait with tartare sauce
(ngci option available) 2, 5, 7, 13

Pan fried gurnard
with black rice risotto & charred spring onion,
white wine cream sauce 5, 7

or

Confit duck cottage pie (ngci) 1, 4, 7, 13

Blood orange parfait (v) 2, 4, 7

or

Coffee or tea,
chocolate & hazelnut cookie (v) 2, 7, 14

Stéphane's Wine Choice

Domaine ODDO, Coteaux d'Aix-en-Provence 2023 13
10.00 (175ml) 40.00 (btl)

Château La Tour Cordouan, Bordeaux Médoc 2018 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 4.30 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 14 (may contain)

Coffee or tea
with dark chocolate & orange truffle (v) 5.50 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)