



## Table d'hôte Menu

3 course menu ~ 33.50

Lunch - Wednesday to Friday  
Dinner - Wednesday & Thursday

Cauliflower soup with parmesan croutons (v)  
(vegan & gluten free options available)

or

Crispy whitebait with tartare sauce  
(gluten free option available)

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

or

Confit duck cottage pie (ngci)

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Blood orange parfait (v)

or

Coffee or tea,  
chocolate & hazelnut cookie (v)

### Stéphane's Wine Choice

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

Château La Tour Cordouan, Bordeaux Médoc 2018  
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) 5.50

*\* 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.