



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

Table d'hôte Menu

3 course menu ~ 35.00

Lunch - Wednesday to Friday
Dinner - Wednesday & Thursday

- Broccoli & nettle soup, garlic cream (v) (ngci)
(vegan option available)
or
Smoked salmon
with chopped egg, capers, shallot & parsley (ngci)
- ***
- Pan fried sea bream
with chargrilled vegetables, herb oil (ngci)
or
Chicken supreme filled with brie & cherry tomato compote,
sautéed ratte potatoes, red wine jus (ngci)
- ***
- Crème caramel (v)
or
Coffee or tea,
blueberry financier (v)

Stéphane's Wine Choice

- Florao White, Portugal 2023
7.50 (175ml) 30.00 (btl)
- Atorrante Malbec, Argentina 2023
8.50 (175ml) 35.00 (btl)

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
- Selection of artisan charcuterie 16.00
- Goat's cheese soufflé & tomato coulis (15 mins) 15.00
- Wild mushroom & pumpkin tarte fine
with charred endive, rocket oil (v) (vg) 13.50

Mains

- Asparagus risotto,
toasted pine nuts, rocket & parmesan
(v) (vegan option available) 22.00
- Pan roasted Loch Duart salmon
with butter glazed rainbow chard & crispy potato straws,
Béarnaise sauce 26.00

Sunday Roast

- 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

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
- All burgers are served with French fries

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

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.