

## Table d'hôte Menu

3 course menu

Lunch - Tuesday to Friday  
Dinner - Tuesday to Thursday

Carrot & ginger soup with carrot crisps,  
coriander oil (v) (vg) (ngci)  
or

Grilled mackerel fillet,  
garlic bruschetta & black olives, Provençale sauce  
(gluten free option available) 1, 5, 7, 13

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Poached haddock with spring onion  
& smoked bacon potato cake, hollandaise sauce 4, 5, 7, 13  
or

Charred chicken with warm Niçoise salad (ngci) 4, 13

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Basque blueberry cheesecake, blueberry compote (v) 2, 4, 7  
or

Coffee or tea,  
Lemon verbena biscuit (v) 2, 4

### Stéphane's Wine Choice

Roero Arneis DOCG Serra Lupini, Italy 2023  
10.00 (175ml) 40.00 (btl)

Quinta Do Ataíde, Douro Portugal 2017  
10.00 (175ml) 40.00 (btl)

## Side Dishes

(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 1, 2, 4, 7, 13

Roast leg of new season lamb,  
mint sauce & redcurrant jelly 1, 2, 4, 7, 9, 13

Devon free-range chicken from Merrifield Farm,  
bread sauce 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 2, 7

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

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

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

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

### Starters

Normandy onion soup 1, 2, 7, 13

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

Cured smoked salmon,  
sourdough bread, chive cream & caper berries 2, 4, 5, 7, 13

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

\*Selection of British charcuterie & artisan bread 2, 9, 13

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

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

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

### Main Courses

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

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

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

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

Grilled bavette OR ribeye steak with confit shallot,  
roasted field mushroom & French fries (ngci) 7

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

## Burgers & French Fries

Wyndford Wagyu beef cheeseburger  
with caramelised onion, tomato,  
dill pickles & relish

add dry cured bacon  
2, 4, 7, 9, 13

Crispy chicken cheeseburger  
with tomato, dill pickles,  
confit garlic mayonnaise & relish 24.00

add dry cured bacon  
2, 4, 7, 9, 13

Vegetarian burger  
with roasted field mushrooms, stilton,  
spinach leaves, tomato, dill pickles & relish (v)  
2, 4, 7, 9, 13

All burgers are served with French fries

### Cheese & Desserts

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

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

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

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

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

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

Request to speak to a member of our Management team, should you have any questions.  
(v) vegetarian (vg) vegan (ngci) no gluten containing ingredients