

Table d'hôte Menu

3 course menu ~ 35.00

Lunch - Wednesday to Friday
Dinner - Wednesday & Thursday

Broccoli & nettle soup, garlic cream (v) (ngci) 1, 7
(vegan option available)

or

Smoked salmon
with chopped egg, capers, shallot & parsley (ngci) 4, 5

Pan fried sea bream with chargrilled vegetables,
herb oil 1, 5, 7

or

Chicken supreme filled with brie & cherry tomato compote,
sautéed ratte potatoes, red wine jus (ngci) 3, 5, 7

Crème caramel (v) 4, 7

or

Coffee or tea,
blueberry financiers (v) 4, 7, 14

Stéphane's Wine Choice

Florao Wite, Portugal 2023
7.50 (175ml) 30.00 (btl)

Atorrante Malbec, Argentina 2023
8.50 (175ml) 35.00 (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 35.00 1, 2, 4, 7, 13

Hampshire pork rack from West End Farm,
apple sauce 31.50 1, 2, 4, 7, 13

Devon free-range chicken from Merrifield Farm,
bread sauce 29.00 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 6.00 2, 7

Marinated green & purple olives
with peppers & garlic (v) (vg) (ngci) 6.50 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 16.00
1, 2, 3, 4, 5, 13

Cured smoked salmon,
sourdough bread, chive cream & caper berries 17.00 2, 4, 5, 7, 13

Seared yellowfin tuna with sesame, pickled vegetables
& soya mustard dressing 18.00 5, 9, 11, 12, 13

*Selection of British charcuterie & artisan bread 17.00 2, 9, 13

A dozen Burgundy snails with parsley & garlic butter 20.00 2, 7, 8, 13

Goat's cheese soufflé & tomato coulis (15 mins) 16.00 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 21.00 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 ribeye steak with confit shallot,
roasted field mushroom & French fries (ngci) 7
29.00 | 42.00

Steak sauces : Béarnaise or green peppercorn sauce (ngci) 4.00
4, 7, 9, 13

Burgers & French Fries

Wyndford Wagyu beef cheeseburger
with caramelised onion, tomato,
dill pickles & relish 34.00

add dry cured bacon - 1.50 supplement
2, 4, 7, 9, 13

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

add dry cured bacon - 1.50 supplement
2, 4, 7, 9, 13

Vegetarian burger
with roasted field mushrooms, stilton,
spinach leaves, tomato, dill pickles & relish (v) 23.00
2, 4, 7, 9, 13

All burgers are served with French fries

Cheese & Desserts

Selection of 4 French & British artisan cheeses
with chutney & biscuits 18.00 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 12.00 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) 6.00 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