



Table d'hôte Menu

3 course menu ~ 35.00

Lunch - Tuesday - Friday

Dinner - Tuesday - Thursday

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

or

Grilled mackerel fillet
garlic bruschetta & black olives, Provençale sauce (ngci)
(gluten free option available)

Poached haddock
with spring onion & smoked bacon potato cake,
sautéed spinach & hollandaise sauce (ngci)

or

Charred chicken breast with warm Niçoise salad (ngci)

Basque blueberry cheesecake,
blueberry compote (v)

or

Coffee or tea,
Lemon verbena biscuit (v)

Stéphane's Wine Choice

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

Quinta Do Ataide, Douro Portugal 2017
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 35.00

Roast leg of new season lamb,
mint sauce & redcurrant jelly 32.50

Devon free-range chicken from Merryfield Farm,
bread sauce 29.00

All served with Yorkshire pudding, roasted potatoes,
cauliflower cheese gratin, spinach,
buttered carrots & gravy

Appetizers

*Bread basket & butter 6.00

*Marinated green & purple olives
with peppers & garlic (v) (vg) (ngci) 6.50

*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 16.00

* Cured smoked salmon,
sourdough bread, chive cream & caper berries 17.00
Seared yellowfin tuna with sesame, pickled vegetables
& soy mustard dressing 18.00

* Selection of British charcuterie & artisan bread 17.00

A dozen Burgundy snails with parsley & garlic butter 20.00

Goat's cheese soufflé & tomato coulis (15 mins) 16.00

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 21.00

Confit pork belly with smoked onion purée,
mashed potato & wholegrain mustard sauce 28.00
(excluding Sunday lunch)

Grilled bavette OR ribeye steak with confit shallot,
roasted field mushroom & French fries (ngci)
29.00 | 42.00

Steak sauces : Béarnaise or green peppercorn sauce (ngci) 4.00

Burgers & French Fries

*Wyndford Wagyu beef cheeseburger (8oz)
with caramelised onion, tomato,
dill pickles & relish 34.00

add dry cured bacon - 1.50 supplement

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

add dry cured bacon - 1.50 supplement

*Vegetarian burger
with roasted field mushrooms, stilton,
spinach leaves, tomato, dill pickles & relish (v) 23.00

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 18.00

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 12.00

* 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) 6.00

** 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. Dishes & prices are subject to change without notice.

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.