

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

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

or

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

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

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

*Breaded calamari with aioli 2, 5, 7, 13

Starters

*Asparagus soup with pan fried courgettes,
lemon whipped cream (v) (ngci) 1, 7

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

Duck rillettes with green peppercorns,
lamb's lettuce salad, warm baguette 2, 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

Heritage tomato & burrata,
pickled cucumber & mixed leaf salad, balsamic dressing (v) (ngci)
(vegan option available) 7, 13

Main Courses

Roasted aubergine filled with ratatouille, quinoa,
parmesan crumbs & rocket salad (v)
(vegan & gluten free option available) 1, 2, 7, 13

Pan fried lemon sole meunière
with sautéed spinach & new potatoes 2, 5, 7, 13

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

Sautéed chicken chasseur with tagliatelle pasta,
tomato & white wine sauce 1, 2, 7, 13

Pan roasted rump of lamb with grilled courgette,
pine nut relish & red pepper coulis 1, 7, 13
(excluding Sunday lunch)

Ethically sourced, grass fed beef, matured for a minimum of 28 days
Grilled bavette (7 oz) OR ribeye steak (8 oz)
with crispy onions, charred baby gem lettuce & ranch dressing,
French fries (ngci) 2, 4, 7, 13

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

Chilled rice pudding
with poached apricots & candied ginger (v) 7, 13

Dark chocolate mousse
with griottines cherry compote & langue de chat (v)
2, 4, 7

Raspberry crème brûlée
with raspberry 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 blueberry financier (v) 7, 12

Allergen Index

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)