



## Table d'hôte Menu

3 course menu ~ 35.00

Lunch - Wednesday - Friday  
Dinner - Wednesday & Thursday

Courgette & spinach soup  
with sautéed courgettes, herb oil (v) (ngci)  
(vegan option available)

or

Cantaloupe melon with prosciutto & rocket salad,  
sherry vinaigrette

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Pan fried sea bream  
with soy, ginger & garlic caramelised pak choi,  
edamame beans & crispy onions

or

Seared calves liver with crushed potatoes  
& concassé tomato, sage jus

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Vanilla panna cotta & mango compote,  
passion fruit coulis (v) (ngci)

or

Coffee or tea,  
Strawberry jam & buttercream Linzer biscuit (v)

### Stéphane's Wine Choice

Côtes du Rhône Rosé E Guigal, Rhône Valley 2023  
6.50 (175ml) 27.00 (btl)

Atorrante Malbec, Argentina 2023  
9.50 (175ml) 39.50 (btl)

## Sunday Roast

available from 12.00 noon until 4.30 pm

Aubrey Allen's dry-aged Heritage beef striploin,  
horseradish cream 35.00

Hampshire pork rack from West End Farm,  
apple sauce 31.50

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

\*Beetroot hummus  
with chargrilled garlic pitta bread (v) (vg available) 7.00

\* Breaded calamari with aioli 12.00

## Starters

\* Pea & fresh mint soup, lemon whipped cream (v) (ngci) 13.00  
(vegan option available)

\* Prawn cocktail  
avocado, cucumber, celery, baby gem salad & cocktail sauce 16.00

\* Cured smoked salmon,  
sourdough bread, chive cream & caper berries 17.00

Ham hock terrine 16.00

\* 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

Heritage tomato & burrata,  
pickled cucumber & mixed leaf salad, balsamic dressing (v) (ngci)  
15.00  
(vegan option available)

## Main Courses

Roasted aubergine filled with ratatouille, quinoa,  
parmesan crumbs & rocket salad (v) 23.50  
(vegan & gluten free option available)

Pan fried lemon sole meunière  
with sautéed spinach & new potatoes 37.50

\* Skindles' fish & chips, mushy peas & tartare sauce 22.50

Sautéed chicken chasseur with tagliatelle pasta,  
tomato & white wine sauce 28.00

Pan roasted rump of lamb  
with grilled courgette, pine nut relish & red pepper coulis 36.00  
(excluding Sunday lunch)

Ethically sourced, grass fed beef, matured for a minimum of 28 days

Grilled bavette (7oz) OR ribeye steak (8oz)  
with crispy onions, charred baby gem lettuce & ranch dressing,  
French fries (ngci) 29.00 | 45.00

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

## Burgers & French Fries

\*Wyndford Wagyu double 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 carrots with caraway seeds (v) (ngci)

Tender stem broccoli with garlic oil (v) (vg) (ngci)

Mixed salad with vinaigrette dressing (v) (vg) (ngci)

Sautéed new potatoes (v) (ngci)

\* French fries (v) (vg) (ngci)

all 6.00

## Cheese & Desserts

\* Selection of 4 French & British artisan cheeses  
with chutney & biscuits 18.00

Chilled rice pudding  
with poached apricots & candied ginger (v) 13.00

Raspberry crème brûlée  
with raspberry sorbet (v) 10.00

Dark chocolate mousse with griottines cherry compote  
& langue de chat, cherry sorbet (v) 13.00

\* Two scoops of dairy ice cream (v) (ngci)  
or fruit sorbet (v) (vg) (ngci) 6.50

\* Coffee or tea  
with blueberry financier (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.