

Table d'hôte Menu

3 course menu

Lunch - Wednesday to Friday
Dinner - Wednesday & Thursday

Tomato & melon gazpacho
with aged feta & fresh mint (v) (ngci) 1, 2, 7, 13

or

Lyonnaise salad
with poached egg, bacon & croutons 2, 4, 9, 13

Pan fried salmon with tender stem broccoli,
brown shrimp butter 3, 5, 7

or

Chargrilled lamb shoulder steak,
rosemary crushed potatoes & sun-dried tomatoes,
red wine jus (ngci) 1, 7, 13

Lemon posset with mixed berries, raspberry coulis (v) 7
or

Coffee or tea,
Dark chocolate & peppermint cream biscuit (v) 2, 4, 7

Stéphane's Wine Choice

Côtes du Rhône Rosé E Guigal, Rhône Valley 2023 13
6.50 (175ml) 27.00 (btl)

Quinta Do Ataide, Portugal 2017 13
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)

Sautéed new potatoes (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

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

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

Starters

*Pea & fresh mint soup, 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

Ham hock terrine with dressed leaves & baguette, sauce gribiche
2, 4, 7, 9, 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 28.00
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

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, cherry sorbet (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) (ngci) 7, 12, 14

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)

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