



Table d'hôte Menu

3 course menu ~ 35.00

Lunch - Wednesday - Friday

Dinner - Wednesday & Thursday

Tomato & melon gazpacho,
with aged feta & fresh mint (v) (ngci)
(vegan option available)

or

Lyonnaise salad with poached egg, bacon & croutons

Pan fried salmon with tender stem broccoli,
brown shrimp butter

or

Chargrilled lamb shoulder steak,
rosemary crushed potatoes & sun-dried tomatoes,
red wine jus

Lemon posset, mixed berries & raspberry coulis (v) (ngci)

or

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

Stéphane's Wine Choice (tbc)

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

Quinta Do Ataide, 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

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.