

Table d'hôte Menu

3 course menu

Lunch - Wednesday to Friday
Dinner - Wednesday & Thursday

Cauliflower soup with roasted cauliflower florets,
white truffle oil (v) (vg) (ngci) **1**

or

Tiger prawn & smoked haddock crêpe,
glazed mornay sauce **2, 3, 4, 5, 7, 13**

Fillets of Plaise meunière with sautéed spinach **2, 5, 7, 13**

or

Confit duck leg, Toulouse sausage cassoulet **2, 13**

Plum sponge pudding with custard (v) **2, 4, 7**
or

Coffee or tea,
Spiced carrot & walnut biscuit (v) **2, 4, 7, 14**

Stéphane's Wine Choice

Macon-Villages 'Mémoire du Terroir' Burgundy, France 2023
13

Vergelegen Cabernet Sauvignon, South Africa 2018 **13**

Side Dishes

Sautéed spinach (v) (ngci) **7**

Buttered Heritage carrots with caraway seeds (v) (ngci) **7**

Braised red cabbage (v) (vg) (ngci) **13**

Maple glazed piccolo parsnips (v) (vg) (ngci) **13, 7**

Dauphinoise 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**

*Smoked aubergine & pomegranate hummus
with chargrilled garlic pitta bread (v) (vg available) **2, 7, 11, 13**

*Breaded calamari with lemon mayonnaise **2, 4, 5, 7, 13**

Starters

*Normandy onion soup **2, 7, 13**

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**

Chicken liver & cognac parfait, spiced apple chutney, toasted brioche
2, 4, 7, 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**

Salt baked celeriac with port steeped blackberries & stilton crumble,
apple & watercress salad (ngci)
(vegetarian & vegan option available on request) **7, 13**

Main Courses

Wild mushroom risotto, kombu seasoning,
rocket salad & parmesan shavings (ngci) **1, 7**
(vegetarian & vegan option available on request)

Pan fried sea bass with sautéed spinach & crushed potatoes,
bouillabaisse sauce (ngci) **3, 5, 7, 8, 13**

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

Pan roasted duck breast,
braised red cabbage & dauphinoise potatoes, redcurrant sauce (ngci)
7, 13

New season Berkshire venison haunch, parsnip purée
& fondant potato, coffee & cacao jus (ngci) **1, 7, 12, 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 roasted flat mushroom, confit garlic, watercress & French fries
2, 7, 9, 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**

Coconut crème brûlée
with mango sorbet (v) **4, 7**

Skindles crêpes Suzette flambé
with Grand Marnier (v) **2, 4, 7, 13**

Dark chocolate fondant with Baileys ice cream (v)
2, 4, 7, 12, 13

* Two scoops of dairy ice cream (v) (ngci) **4, 7, 14**
or fruit sorbet (v) (vg) (ngci) **14 (may contain)**

Coffee or tea
with dark chocolate almond rocher (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