



## Daily Specials

Our delicious 'specials' are on the blackboard - ask a member of the team for more information.

## 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

\* Smoked aubergine & pomegranate hummus with chargrilled garlic pitta bread (v) (vg available) 8.00

\* Crispy calamari with lemon mayonnaise 12.00

## Sunday Roast

available from 12.00 noon until 4.00 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

## Starters

\* Normandy onion soup 13.50

\* Prawn cocktail  
avocado, cucumber, celery, baby gem salad & cocktail sauce 16.50

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

\* Chicken liver & cognac parfait,  
spiced apple chutney, toasted brioche 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

Salt baked celeriac with port steeped blackberries & stilton crumble,  
apple & watercress salad (ngci) 16.00  
(vegetarian & vegan option available on request)

## Main Courses

Wild mushroom risotto, kombu seasoning,  
rocket salad & parmesan shavings (ngci) 24.00  
(vegetarian & vegan option available on request)

Pan fried sea bass with sautéed spinach & crushed potatoes,  
bouillabaisse sauce (ngci) 32.00

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

Pan roasted duck breast, braised red cabbage  
& dauphinoise potatoes, redcurrant sauce (ngci) 36.50

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

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

Maple glazed piccolo parsnips (v) (vg) (ngci)

Dauphinoise potatoes (v) (ngci)

\* French fries (v) (vg)

all 6.00

## Cheese & Desserts

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

Coconut crème brûlée  
with mango sorbet 11.00

Skindles Crêpes Suzette flambé  
with Grand Marnier (v) 13.00

Dark chocolate fondant with Baileys ice cream (v) 12.00

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

\* Coffee or tea  
with a sweet treat (v) 6.00

*\* Dishes available for afternoon dining in the Cocktail bar, Tuesday 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.