



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.