

Festive Menu

3 course menu

Lunch & Dinner - Tuesday - Saturday

Salmon gravadlax with lambs lettuce, pickled shallot,
honey & grain mustard dressing (ngci) 5, 9, 13

or

Chicken liver parfait, apple & pear chutney, warm baguette
2, 4, 7, 13

or

Roasted parsnip & Granny Smith apple soup,
candied walnuts (v) (ngci) 7, 14
(vegan option available)

Jerusalem Artichoke & wild mushroom pithivier,
spinach coulis (v) 1, 2, 4, 9
(vegan option available)

or

Pan fried skate wing meuniere
with crushed potatoes & celeriac 2, 5, 7, 13

or

Holly Farm turkey breast with potato fondant,
Brussels sprouts, carrots & glazed chestnuts (ngci) 1, 7, 13

or

Daube of braised beef with horseradish mashed potatoes,
honey roasted root vegetables, port wine jus (ngci) 1, 7, 13

Skindles' Christmas pudding & brandy sauce (v) 2, 4, 7, 13, 14
(vegan option available)

or

Dark chocolate tart, orange sorbet (v) 2, 7

or

Two scoops of fruit sorbet with mixed berries (v) (vg) (ngci)

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 4.00 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

Holly Farm turkey breast,
cranberry sauce 1, 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

*Crispy 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 mince pie (v) 2, 4, 13

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