



Table d' hôte Menu

3 course menu ~ 37.50

Lunch - Tuesday - Friday
Dinner - Tuesday - Thursday

Leek & potato soup
with Brussels sprout tops, olive oil (v) (ngci)

or

Hare croquette with braised cabbage,
wholegrain mustard vinaigrette

Mussels marinière & French fries
garlic baguette

or

Roasted breast of guinea fowl with salsify,
cauliflower & tarragon purée (ngci)

Chocolate tart, poached pear ice cream (v)

or

Coffee or tea,
Almond brittle cookie (v) (ngci)

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

* 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.

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

Starters

* Normandy onion soup 13.50

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 dark chocolate almond rocher (v) (ngci) 6.00

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