

## Table d'hôte Menu

Leek & potato soup  
with Brussels sprout tops (v) (ngci) 1, 7

or

Hare croquette with braised cabbage,  
wholegrain mustard vinaigrette  
1, 2, 4, 9, 13

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Mussels marinière & French fries  
garlic baguette 1, 2, 7, 8, 13

or

Roasted breast of guinea fowl with salsify,  
cauliflower & tarragon purée (ngci) 7, 13

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Chocolate tart, poached pear ice cream (v)  
2, 4, 7, 12, 13

or

Coffee or tea,  
Almond brittle cookie (v) (ngci) 7, 14

## 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

Devon free-range chicken from Merryfield 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

\*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) 7, 13  
(vegetarian & vegan option available on request)

### 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) 36.50  
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 a sweet treat (v) (ngci) 4, 7, 13, 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)