



Table d'hôte Menu

3 course menu ~ 37.50
Include a glass of our House wine ~ 44.00

Lunch - Tuesday - Friday
Dinner - Tuesday - Thursday

Jerusalem artichoke soup,
sunflower seeds, chives & artichoke crisps (v) (ngci)

or

Pheasant, guinea fowl & prune terrine,
with kohlrabi & celeriac remoulade, toasted baguette

Baked salmon fillet,
fennel salad, confit garlic & new potatoes, lemon & dill sauce (ngci)

or

Confit duck leg,
Puy lentils, mushrooms, onion, pancetta & kale, red wine jus (ngci)

Rhubarb & pear crumble, vanilla ice cream (v)

or

Coffee or tea,
chocolate & coconut truffle (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

Appetizers

* Bread basket & butter 6.00

* Marinated green & purple olives
with peppers & garlic (v) (vg) (ngci) 6.50

* Joe & Steph's truffle gourmet popcorn, snack pack (v) (ngci) 3.50

* Artichoke hummus with chargrilled focaccia (v) (vg) 8.00

* Crispy salt & vinegar baby squid with lime & chilli 12.00

Starters

* Normandy onion soup 13.50

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

* Beetroot cured salmon,
lemon crème fraîche, chilli jam & caper berries 18.00

* Duck & chicken liver parfait,
red onion marmalade, toasted baguette 16.50

Steak tartare, cured egg yolk, spicy ketchup,
toasted brioche & aged Parmesan shavings 17.50

A dozen Burgundy snails with parsley & garlic butter 20.00

Goat's cheese soufflé & tomato coulis (15 mins) 16.00

Roasted ras el hanout spiced sweet potato with
crispy oyster mushrooms, red chilli, salsa verde & soft herb salad,
sesame dressing (v) (vg) (ngci) 14.00

Main Courses

Roasted aubergine with soy yoghurt, quinoa, feta cheese,
pomegranate, lambs lettuce & mint salad, lemon dressing (v) (vg) (ngci) 22.00

Pan fried cod with saffron risotto & cherry tomato confit,
spinach coulis (ngci) 35.00

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

Pan roasted duck breast with sautéed spinach
& dauphinoise potatoes, Madeira sauce (ngci) 36.00

Slow roasted pork belly, braised Savoy cabbage, celeriac,
smoked pancetta & mashed potato, cider jus (ngci) 29.00
(excluding Sunday lunch)

Ethically sourced, grass fed beef, matured for a minimum of 28 days

Grilled flat iron steak (7oz) OR ribeye steak (8oz)
with roasted vine cherry tomatoes, caramelised shallots
& preserved lemon, French fries 33.00 | 46.00

Steak sauces: Béarnaise | Blue cheese | Green peppercorn sauce
4.00 each

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 (v) (ngci)

Tenderstem broccoli, garlic & chilli (v) (ngci)

Mixed leaf salad with house vinaigrette

Creamy mashed potato with crispy shallots (v) (ngci)

* French fries (v) (vg)

6.50 each

Cheese & Desserts

* Selection of 4 French & British artisanal cheeses
with grapes, celery, quince jelly & biscuits 20.00

Skindles' crème brûlée & langue de chat biscuit (v) 11.00

Rhubarb frangipane tart with yoghurt ice cream (v) 12.50

Tiramisu with chocolate & coffee sauce 11.00

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

* Coffee or tea
with lemon financier (v) (ngci) 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.