

## Table d'hôte Menu

Jerusalem artichoke soup,  
sunflower seeds, chives & artichoke crisps (v) (ngci) 7

or

Pheasant, guinea fowl & prune terrine,  
kohlrabi & celeriac remoulade, toasted baguette  
1, 2, 4, 7, 9, 13

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Baked salmon fillet,  
fennel salad, confit garlic & new potatoes,  
lemon & dill sauce (ngci) 1, 5, 7, 13

or

Confit duck leg,  
Puy lentils, mushrooms, onion, pancetta & kale,  
red wine jus (ngci) 1, 7, 13

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Rhubarb & pear crumble, vanilla ice cream (v)  
2, 7, 14

or

Coffee or tea,  
chocolate & coconut truffle (v) (ngci) 7, 12

## Side Dishes

Sautéed spinach (v) (ngci) 7

Buttered carrots (v) (ngci) 7

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

Mixed leaf salad with house vinaigrette 9, 13

Creamy mashed potato with crispy shallots (v) (ngci) 2, 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, 7, 13

Hampshire pork rack from West End Farm,  
apple sauce 1, 13

Devon free-range chicken from Merryfield Farm,  
bread sauce 1, 2, 7, 13

All served with Yorkshire pudding (2, 4, 7),  
roasted potatoes, cauliflower cheese gratin (2, 7), spinach,  
buttered carrots (7) & gravy (1, 13)

## Allergen Details

### Appetizers

Bread basket & butter 2, 7

Marinated green & purple olives  
with peppers & garlic (v) (vg) (ngci) 1, 13

\*Joe & Steph's Truffle gourmet popcorn, snack pack (v) (ngci) 13

\* Artichoke hummus with chargrilled focaccia (v) (vg) 2, 11, 12, 13

\* Crispy salt & vinegar baby squid with lime & chilli 8, 13

### Starters

\*Normandy onion soup 2, 7, 13

Prawn cocktail  
avocado, cucumber, celery, baby gem salad & cocktail sauce  
1, 2, 3, 4, 5, 13

\* Beetroot cured salmon with lemon crème fraîche  
chilli jam & caper berries 2, 5, 7, 12, 13

\* Duck & chicken liver parfait,  
red onion marmalade, toasted baguette 2, 4, 7, 9, 13

Steak tartare, cured egg yolk, spicy ketchup,  
toasted brioche & aged Parmesan shavings 2, 4, 5, 7, 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

Roasted ras el hanout spiced sweet potato with  
crispy oyster mushrooms, red chilli, salsa verde & soft herb salad,  
sesame dressing (v) (vg) (ngci) 9, 11, 12, 13

### Main Courses

Roasted aubergine with soy yoghurt, quinoa, feta cheese,  
pomegranate, lambs lettuce & mint salad, lemon dressing  
(v) (vg) (ngci) 12, 13

Pan fried cod with saffron risotto & cherry tomato confit,  
spinach coulis (ngci) 1, 5, 7, 13

Skindles' fish & chips, mushy peas & tartare sauce 2, 4, 5, 13

Pan roasted duck breast with sautéed spinach  
& dauphinoise potatoes, Madeira sauce (ngci) 1, 7, 13

Slow roasted pork belly with braised Savoy cabbage, celeriac,  
smoked pancetta & mashed potato, cider jus (ngci) 1, 7, 9, 13  
(excluding Sunday lunch)

Grilled flat iron steak (7oz) OR ribeye steak (8oz)  
with roasted vine cherry tomatoes, caramelised shallots  
& preserved lemon, French fries 7, 13

Steak sauces: Béarnaise (1, 4, 7, 9, 13), blue cheese (2, 5, 7, 13)  
or green peppercorn (1, 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 artisanal cheeses  
with grapes, celery, quince jelly & biscuits  
1, 2, 7, 14

Skindles' crème brûlée & langue de chat biscuit (v)  
2, 4, 7, 12

Rhubarb frangipane tart with yoghurt ice cream (v) 2, 4,  
7

Tiramisu, chocolate & coffee sauce (v) 2, 4, 7, 12

\* Two scoops of dairy ice cream (v) (ngci) 4, 7, 14  
or fruit sorbet (v) (vg) (ngci) 14 (may contain)

\* Coffee or tea  
with lemon financier (v) (ngci) 4, 7, 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)