

Table d'hôte Menu

Lunch - Tuesday - Friday
Dinner - Tuesday - Thursday

Pea & watercress soup (v) (ngci) 1, 7
or
Grilled asparagus & leek with smoked chicken,
pea shoot & radicchio salad, harissa mayonnaise
4, 7, 9, 13

Sea bass with basil pesto,
sautéed courgettes & black olive tapenade (ngci)
5, 7, 13, 14

or
Skindles' Shepherd's pie (ngci) 1, 4, 7, 9, 13

Apple tarte tatin, vanilla ice cream (v) 2, 4, 7

or
Coffee or tea with mint cream chocolate profiterole (v)
2, 4, 7, 12

Side Dishes

Sautéed spinach (v) (ngci) 7

Buttered carrots (v) (ngci) 7

Tenderstem broccoli, garlic & chilli (v) (ngci) 7

Mixed leaf salad with house vinaigrette 9, 13

Creamy mashed potato with crispy shallots (v) 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 (ngci) 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 2, 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, 14

Rhubarb frangipane tart with yoghurt ice cream (v)
2, 4, 7, 14

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)