



## Table d'hôte Menu

3 course menu ~ 37.50  
Include a glass of our House wine (175 ml) ~ 44.00

Lunch - Tuesday - Friday  
Dinner - Tuesday - Thursday

Courgette & basil gazpacho, croutons (v) (vg)

or

Roasted beetroot with whipped goats cheese,  
watercress & candied pecans (v)

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Oven baked sea bream with black olives,  
cherry tomatoes & Jersey Royal potatoes (ngci)

or

Lemon & thyme chicken supreme,  
cannellini bean & artichoke salad

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Banoffee pie (v)

or

Coffee or tea with an apricot jam Linzer biscuit (v)

## 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

\* 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 29.50

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) 6.50

Buttered carrots (v) (ngci) 6.50

Tenderstem broccoli, garlic & chilli (v) (ngci) 6.50

Mixed leaf salad with house vinaigrette 4.50

Creamy mashed potato with crispy shallots (v) (ngci)  
6.50

\* French fries (v) (vg) 6.50

## Cheese & Desserts

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

Skindles' vanilla 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.