



Table d'hôte Menu

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

Lunch ~ Wednesday - Friday
Dinner ~ Wednesday & Thursday

Split yellow pea soup,
lemongrass & coriander (v) (vg) (ngci)

or

Lemon & thyme potted mackerel with pickled radish,
toasted marmite sourdough

Seafood stew with octopus, prawns, calamari & mussels,
new potatoes & garlic bread

or

Roasted pork ribeye, braised white cabbage,
celeriac purée, chorizo & wild mushrooms

Fig & mascarpone namelaka tart

or

Coffee or tea with a lemon crinkle cookie (v)

Sunday Roast

available from 12.00 noon until 5.00 pm

Dry-aged Heritage beef striploin,
horseradish cream 40.00

Hampshire pork rack from West End Farm,
apple sauce 34.00

Aubrey Allen's slow grown free-range chicken,
bread sauce 36.00

All served with Yorkshire pudding, roasted potatoes,
cauliflower cheese gratin, spinach,
buttered carrots & gravy

Appetizers

* Bread basket & butter 6.50

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

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

* Red pepper hummus with focaccia (v) (vg) 8.00

* Breaded calamari & tartare sauce 12.00

Starters

* Normandy onion soup 14.00

* Prawn cocktail
avocado, cucumber, celery, baby gem salad & cocktail sauce 17.00

* Smoked salmon,
lemon crème fraîche, chilli jam & caper berries 18.50

* Maison Mayte saucisson, cured ham, cornichon
& miso butter, focaccia 17.50

Sirloin steak tartare, spicy ketchup & toasted brioche 19.00

A dozen Burgundy snails with parsley & garlic butter 20.00

Goat's cheese soufflé & tomato coulis (15 mins) 17.50

Heritage tomato & avocado salad
with Old Winchester cheese & black olive crumb 15.00
(v) ((ngci) (vegan option available on request)

Main Courses

Roasted aubergine with soy yoghurt, quinoa, feta cheese,
pomegranate, mixed leaf & mint salad, lemon dressing
(v) (vg) (ngci) 23.50

Pan fried halibut, tenderstem broccoli & crushed new potatoes,
brown shrimp beurre blanc (ngci) 38.50

* Skindles' fish & chips, mushy peas & tartare sauce 29.50

Chicken Caesar salad, sweet anchovies, ham crisps,
shaved Parmesan, sourdough croutons 28.00

*All of our beef is ethically sourced,
grass fed & matured for a minimum of 28 days*

Medallions of dry aged beef fillet (6oz) with sweetcorn purée,
French beans & hasselback potatoes, black cherry sauce 39.50
(excluding Sunday lunch)

Grilled flat iron steak (7oz) OR ribeye steak (8oz)
with roasted vine cherry tomatoes, caramelised shallots
& preserved lemon, French fries 33.00 | 49.00

Steak sauces: Béarnaise | Green peppercorn 4.00 each

Burgers & French Fries

*Grass fed dry aged double beef cheeseburger(8oz),
bacon & bone marrow jam, pickled red onion,
tomato, dill pickles & confit garlic mayonnaise
35.00

*Crispy chicken cheeseburger
with pickled red onion, tomato, dill pickles
& confit garlic mayonnaise 28.00

add bacon & bone marrow jam - 2.50 supplement

*Vegetarian burger,
roasted field mushrooms, stilton, spinach leaves,
pickled red onion, tomato & dill pickles (v)
24.50

All burgers are served with French fries

Side Dishes

Sautéed French beans 7.00

Buttered carrots (v) (ngci) 6.50

Mixed leaf salad with house vinaigrette 4.50

Creamy mashed potato with crispy shallots (v) (ngci)
6.00

* French fries (v) (vg) 6.50

Cheese & Desserts

* Selection of 4 French & British artisanal cheeses
with grapes, celery, quince jelly & biscuits 22.00

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

Dark chocolate gâteau with candied walnut,
passion fruit & coconut sorbet (v) 12.50

Strawberry Eton mess 11.50

* 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, Wednesday 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.