

Brasserie Menu

Tuesday to Saturday
Lunch 12 noon - 2.30 pm
Dinner 6.00 pm - 9.30 pm

Baguette & campagne sourdough bread basket & butter 3.00 (v)
Gluten free bread basket & butter 3.75 (v) (gf)

STARTERS

Fish soup with rouille & croutons 13.00

Normandy onion soup 8.50

Skindles' salad

Rocket leaves, olives, cherry tomatoes, avocado,
feta cheese, poivrade artichoke, raw onion rings, olive oil & mustard dressing 8.75 (v) (gf)

Quinoa, pumpkin seed & winter vegetable salad

Choice of orange & cranberry vinaigrette OR minted soya yogurt dressing 8.75 (v) (gf)

Prawn cocktail

Avocado, cucumber, baby gem salad & cocktail sauce 9.75

Scallop à la Parisienne 15.00

A dozen Burgundy snails with parsley & garlic butter 11.50

Grandpa Benoit Roux's country pâté & sourdough bread 12.50

Goat's cheese soufflé & tomato coulis (15 mins) 14.00 (v)

MAIN COURSES

Mushroom & spinach tart 15.50 (v)

Gnocchi à la Parisienne & red pepper confit 16.25 (v)

Grilled Loch Duart salmon & new potatoes, béarnaise sauce 18.50 (gf)

Lemon sole filets meunière & sauté spinach 19.00

Moules marinières & French fries 15.00

Merrifield duck pie & sweetheart cabbage, Rouennaise sauce 18.50

Braised lamb shoulder & soft polenta 20.00

Coq au vin & tagliatelle pasta 18.50

Grilled beef & French fries, Foyot sauce (gf)

Rump steak 22.00

Ribeye steak 28.00

Skindles' cheese burger & tomato relish with French fries 17.50

SIDE DISHES 3.50

Green leaf salad & house dressing (v) (gf)

Sweetheart cabbage (gf)

New potatoes (gf)

Sauté spinach (gf)

Buttered carrots (gf)

French fries (v) (gf)

*Full allergen information is available upon request. Please ask a member of our Management team.
A discretionary 12.5 % service charge will be added to your bill. All prices include VAT.*