

Brasserie Menu

Tuesday to Saturday
Lunch 11.30 am – 3.00 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

Pea & mint soup with ham hock & poached egg 9.50 (gf)

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, sunflower seed & seasonal vegetable salad
Choice of orange & pomegranate vinaigrette OR minted soya yogurt dressing 8.75 (v) (gf)

Prawn cocktail

Avocado, cucumber, baby gem salad & cocktail sauce 9.75

Scallop & salmon ceviche with yuzu vinaigrette, pink peppercorns, shaved fennel 15.00 (gf)

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

Grilled vegetables with edamame beans & fresh herb salsa 17.00 (v) (vg) (gf)

Taro gnocchi & seasonal vegetables, carrot coulis 16.25 (v) (vg)

Pan fried medaillons of monkfish with peas à la Française, white wine sauce 21.00

Lemon sole fillets meunière, new potatoes & sauté spinach 19.75

Roasted sea bass with aubergine caviar & courgette, basil sauce 22.50 (gf)

Merrifield duck pie & sweetheart cabbage, Rouennaise sauce 19.50

Chicken breast with ham & brie cheese, potato purée, wild mushrooms 19.50

Grilled Ribeye steak with French fries & provencal tomato, Foyot sauce 28.00

Skindles' cheese burger & tomato relish with French fries 17.50

SIDE DISHES 3.50

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

Provencal tomato (v) (vg)

New potatoes (v) (gf)

Sauté spinach (v) (gf)

Buttered carrots (v) (gf)

French fries (v) (vg) (gf)

(v)-vegetarian (vg)-vegan (gf)-gluten free

*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.*

Cheese and Desserts

Plate of 3 or 5 artisan cheeses with chutney, biscuits & rye bread 10.50 / 14.00

Caramelised arlette pastry with mousseline cream & raspberry sorbet 9.00

Floating island with pink praline & vanilla custard 8.00 (v) (gf)

Iced strawberry soufflé with melba sauce 8.50 (v)

Chantilly choux bun with vanilla ice cream & chocolate sauce 8.50 (v)

Dark chocolate crème brûlée & coconut ice cream 8.75 (v) (gf)

Two scoops of dairy ice creams OR fruit sorbets 5.50 (v) (gf)

Coffee or tea & chocolate truffle 4.50 (gf)

Dessert Wines & Digestifs

PORTS

Graham's port 20 years	13.00 (70ml)
Warre's vintage port 2000	22.00 (70ml)

SWEET WINES

Chateau Lafon, Sauternes 2015	7.00 (75ml)	35.00 (37.5cl)
Cypres de Climens, Barsac 2012		68.00 (37.5cl)
Quady Elysium Black Muscat, California 2015		36.00 (37.5cl)
Derezla Tokaji '5 Puttonyos', Hungary 2010		72.00 (37.5cl)

COGNAC

Courvoisier VS	4.00 (25ml)
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ARMAGNAC

Castarede 1987 Michel Roux Selection	10.00 (25ml)
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