

Brasserie Menu

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 fillets 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)	Sauté spinach (gf)
Sweetheart cabbage (gf)	Buttered carrots (gf)
New potatoes (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.*