

Brasserie Sunday Roast Menu

12 noon – 4.00 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 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 (gf)

Coq au vin & tagliatelle pasta 18.50

Grilled beef & French fries, Foyot sauce (gf)
Rump steak 22.50 Ribeye 28.00

Skindles' cheese burger & tomato relish
with French fries 17.50

SUNDAY ROAST

A choice of

Beef striploin & horseradish 24.50

Blythburgh pork rack & apple sauce 21.00

Corn fed chicken 18.50

*All served with Yorkshire pudding, roasted potatoes,
one vegetable & gravy*

SIDE DISHES 3.50

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

Roasted potatoes (gf)

Buttered carrots (gf)

Sauté spinach (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.*