

# Brasserie Menu

Baguette & campagne sourdough bread basket & butter 3.00

Non gluten bread basket & butter 3.75

## STARTERS

Normandy onion soup 9.00

Skindles' salad

Rocket leaves, olives, cherry tomatoes, avocado,  
feta cheese, poivrade artichoke, raw onion rings, olive oil & mustard dressing 9.00 (v) (ngci)

Quinoa, goji berry & pickled shimeji mushroom salad with orange & pomegranate dressing 8.75 (v) (vg) (ngci)

Prawn cocktail

Avocado, cucumber, celery, baby gem salad & cocktail sauce 10.50

Scallop à la Parisienne (15 mins) 18.00

Steamed mussels marinières 12.00

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

## MAIN COURSES

Mushroom tart with spinach, white onion purée & roasted Jerusalem artichoke 15.75 (v)

Sweet potato gnocchi with seasonal vegetables, ginger & lime carrot coulis 16.25 (v) (vg) (ngci)

Armoricaïne monkfish with Camargue wild rice 21.50 (ngci)

Plaice fillets meunière with sauté spinach & new potatoes 19.50

Pan fried hake with coco beans ragout & broccoli, saffron sauce 17.50 (ngci)

Merrifield duck pie & sweetheart cabbage, Rouennaise sauce 20.00

Braised feather blade of veal with potato boulangère gratin 22.50

Grilled ribeye steak with onion rings and French fries, green peppercorn sauce 29.00

Skindles' cheese burger & tomato relish with French fries 18.00

## SIDE DISHES 4.00

Gem lettuce salad with buttermilk ranch dressing (v) (ngci)

Sweetheart cabbage (v) (vg) (ngci)

New potatoes (v) (vg) (ngci)

Sauté spinach (v) (vg) (ngci)

Buttered carrots (v) (vg) (ngci)

French fries (v) (vg) (ngci)

***(v)-vegetarian (vg)-vegan (ngci)-no gluten containing ingredients***

*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.*