

SUNDAY MENU

AVAILABLE UNTIL 5PM
subject to availability thereafter

APERITIFS

SIGNATURE G&T	8.15
<i>Tanqueray gin, St-Germain elderflower liqueur, Fever-Tree Refreshingly Light Mediterranean tonic, lemon wedge, cucumber slice, rosemary sprig</i>	
HOUSE BLOODY MARY	8.70
<i>Ketel One vodka, tomato juice & a perfectly balanced blend of spices & seasoning</i>	
BLOOD ORANGE PALOMA	10.70
<i>Patrón Silver tequila, pink grapefruit juice, Fever-Tree blood orange soda, fresh lime juice, agave syrup, grapefruit slice, lime wedge</i>	
LANSON PERE ET FILS CHAMPAGNE (ve)	9.95
<i>125ml glass</i>	

NIBBLES to SHARE

OLIVES (ve) 145kcal	2.95
<i>Rustica olives</i>	
BAGUETTE (v) 495kcal (ve) without butter 276kcal	2.95
BAGUETTE with DIPS (v) 673kcal	4.95
<i>spiced aubergine & mushroom, spicy citrus, saffron mayonnaise</i>	
ANCHOVY APPETISER 868kcal	4.95
<i>anchovy butter, anchovies, sourdough</i>	

SIDES

FRENCH FRIES (ve) 379kcal	4.25
BUTTERED FRENCH BEANS (v) 178kcal	4.50
SWEET POTATO FRIES (ve) 400kcal	4.25
MINTED NEW POTATOES (v) 254kcal	4.25
MIXED LEAF SALAD (ve) 11kcal	4.25
<i>choice of dressing: classic French 256kcal or house balsamic with fig leaf oil 132kcal</i>	
HOUSE COLESLAW (v) 153kcal	4.25
MIXED GREENS (ve) 95kcal	4.25

TWO COURSES for 23.50 | ADD A THIRD for 5.00 (or dishes as priced)

STARTERS

CHEESE SOUFFLE (v) 362kcal	7.95	MOROCCAN MEZZE	8.75	PEA & BROAD BEAN SALAD (ve) 287kcal	7.50
<i>with Wyke Farm Cheddar sauce</i>		<i>(ve) 573kcal</i>		<i>piquillo peppers, crispy broad beans & shallots, tomato & chilli dressing</i>	
MEDITERRANEAN FISH SOUP 627kcal	8.95	<i>harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous, pomegranate, tomato salad & flatbread</i>		ESCARGOTS 380kcal	
<i>Gruyère cheese, croûtons, saffron rouille</i>		POTTED CORNISH CRAB with AVOCADO		7.95	
CHICKEN LIVER PARFAIT 582kcal	7.75	GUACAMOLE 453kcal		<i>six snails with garlic & herb butter, baguette</i>	
<i>truffle butter, caramelised red onion marmalade, toasted brioche</i>		<i>prawn butter & sourdough toast</i>			

THE ROASTS

Our roasts are served with cauliflower cheese, roast seasonal vegetables, kale & bottomless roast potatoes, Yorkshires & gravy.

Award-winning butcher, Aubrey Allen, supplies the highest quality, ethically reared meat for our delicious roasts.

ROAST OUTDOOR REARED BRITISH PORK 1374kcal (JB) 775kcal	18.95	ROAST BEEF 1097kcal (JB) 622kcal	18.95
<i>with apple sauce</i>		<i>grass-fed British beef with horseradish sauce</i>	
HALF A ROAST GRAIN-FED GARDEN CHICKEN 895kcal (JB) 536kcal	18.95	BETROOT & CHERRYWOOD SMOKED CHEESE PARCEL (v) 1179kcal	16.95
		<i>with orange zest & truffled artichoke pesto</i>	

MAINS

MOULES MARINIÈRE 1335kcal	17.50	ROAST BUTTERNUT SQUASH with FETA (v) 1030kcal	14.95	PAN-FRIED SEA BREAM with BOUILLABAISSE SAUCE 660kcal	17.75
<i>rope-grown Scottish mussels with a creamy white wine & shallot marinère sauce, French fries & baguette</i>		<i>citrus bulgur wheat salad, mixed pulses, harissa dressing & pomegranate (ve) without feta 960kcal</i>		<i>fried squid, sunblush tomato, French beans, parmesan, grilled artichokes, sautéed potatoes & croutons</i>	
RAINBOW BEETROOT SALAD (v) 445kcal (JB) 247kcal	14.95	FREE RANGE CORNISH BEEF BURGER 1145kcal	15.65	MALABAR FISH CURRY 19.25	
<i>Trio of marinated beetroot with guacamole, goat's curd, watercress & toasted croutons, beetroot dressing (ve) with vegan crème fraîche 465kcal</i>		<i>with homemade tomato chutney, garlic mayonnaise & French fries</i>		<i>with TOASTED COCONUT 613kcal</i>	
DUCK LEG CONFIT with CITRUS SAUCE 1315kcal	18.95	<i>Add: chorizo ketchup 105kcal, Gorgonzola 78kcal, Emmental 79kcal, bacon 109kcal (1.50 each)</i>		<i>roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice</i>	
<i>slow-cooked Barbary duck leg, citrus sauce & candied orange, French beans, carrots & Dauphinoise potato</i>		STEAK FRITES 1012kcal			
		20.95			
		<i>rump steak (8oz), French fries, 'Café de Paris' herb & mustard butter</i>			
		<i>(4.00 supplement applies when ordering two or three courses)</i>			

DESSERTS

ZESTY LEMON PARFAIT (v) 333kcal	8.25
<i>with kirsch-soaked cherries & coulis, almond & cacao tuile, candied lemon peel</i>	
PISTACHIO SOUFFLE (v) 337kcal	9.25
<i>a BB classic served with rich chocolate ice cream</i>	
CHOCOLATE FONDANT (v) 617kcal	8.50
<i>with spiced orange & passion fruit sauce, orange crémeux, confit orange & stem ginger</i>	
MANGO & PINEAPPLE CRUMBLE (ve) 391kcal	7.25
<i>fresh fruit & coulis, citrus crumble, mango sorbet</i>	
STICKY TOFFEE PUDDING (v) 701kcal	7.95
<i>cocoa & citrus crisp, crème fraîche</i>	
JUDE'S ICE CREAM & SORBETS (v)	6.20
<i>three scoops calories shown per scoop with Gavotte biscuit 44kcal (ve) without biscuit</i>	
<i>Ice cream: vanilla 64kcal, strawberry 65kcal, chocolate 63kcal, salted caramel 67kcal, coconut 71kcal</i>	
<i>Sorbets: raspberry 33kcal, mango 35kcal, lemon 42kcal, blood orange 40kcal</i>	

CHEESE PLATE to SHARE (v) 2569kcal	11.50
<i>Montgomery Cheddar, Sparkenhoe Red Leicester, Chabichou, Morbier & Cashel served with crackers & accompaniments</i>	

(Cheese is not included in the two or three course price offer)

We welcome children

For little ones we have our children's menu. Please ask your server for a copy. We also have "Jeune Blanc" (JB) dishes for children up to 12 years who can try half portion main dishes for half price.

(v) Suitable for vegetarians (ve) Suitable for vegans

Adults need around 2000kcal per day.

Some of our dishes may contain olive stones, date stones or fish bones.

ALLERGENS: Please scan the QR code for allergen information or speak to your server. Whilst we have protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our food & drink.



Choose any two courses and pay no more than 23.50 (excludes steak). A discretionary 12.5% service charge will be added to your bill & fairly distributed among the team who prepared & served your food today. The gratuity is discretionary – please ask us if you would like us to remove it from the bill.

