

## SUNDAY MENU

AVAILABLE UNTIL 5PM  
subject to availability thereafter

### APERITIFS

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

### NIBBLES *to* SHARE

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

### SIDES

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

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

### STARTERS

<b>CHEESE SOUFFLE</b> (v) 362kcal 7.95 <i>with Wyke Farm Cheddar sauce</i>	<b>MOROCCAN MEZZE</b> 8.75 (ve) 573kcal <i>harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous, pomegranate, tomato salad &amp; flatbread</i>	<b>PEA &amp; BROAD BEAN SALAD</b> (ve) 287kcal 7.50 <i>piquillo peppers, crispy broad beans &amp; shallots, tomato &amp; chilli dressing</i>
<b>MEDITERRANEAN FISH SOUP</b> 627kcal 8.95 <i>Gruyère cheese, croûtons, saffron rouille</i>	<b>POTTED CORNISH CRAB with AVOCADO GUACAMOLE</b> 453kcal 9.95 <i>prawn butter &amp; sourdough toast</i>	<b>ESCARGOTS</b> 380kcal 7.95 <i>six snails with garlic &amp; herb butter, baguette</i>
<b>CHICKEN LIVER PARFAIT</b> 582kcal 7.75 <i>truffle butter, caramelised red onion marmalade, toasted brioche</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.**

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

### MAINS

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

### DESSERTS

<b>ZESTY LEMON PARFAIT</b> (v) 333kcal 8.25 <i>with kirsch-soaked cherries &amp; coulis, almond &amp; cacao tuile, candied lemon peel</i>
<b>PISTACHIO SOUFFLE</b> (v) 337kcal 9.25 <i>a BB classic served with rich chocolate ice cream</i>
<b>CHOCOLATE FONDANT</b> (v) 617kcal 8.50 <i>with spiced orange &amp; passion fruit sauce, orange crémeux, confit orange &amp; stem ginger</i>
<b>MANGO &amp; PINEAPPLE CRUMBLE</b> (ve) 391kcal 7.25 <i>fresh fruit &amp; coulis, citrus crumble, mango sorbet</i>
<b>STICKY TOFFEE PUDDING</b> (v) 701kcal 7.95 <i>cocoa &amp; citrus crisp, crème fraîche</i>
<b>JUDE'S ICE CREAM &amp; SORBETS</b> (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>

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

