OUR PROMISE...

Our seasonal menu features the freshest ingredients, sustainably & ethically sourced, prepared for you by people with a real passion for food.

APERITIFS

SIGNATURE G&T 7.60
Tanqueray gin, St-Germain elderflower liqueur, Fever-Tree Refreshingly Light Mediterranean tonic, lemon wedge, cucumber slice, rosemary sprig

HOUSE BLOODY MARY 8.10
Ketel One vodka, tomato juice & a perfectly balanced blend of spices & seasoning

BLOOD ORANGE PALOMA 10.10
Patrón Silver tequila, pink grapefruit juice, Fever-Tree blood orange soda, fresh lime juice, agave syrup, grapefruit slice, lime wedge

LANSON PERE ET FILS CHAMPAGNE (ve) 9.95
crisp, zesty, elegant (125ml glass)

NIBBLES *to* SHARE

OLIVES (ve) 125kcal 2.95
Rustica olives

BAGUETTE (v) 495kcal | (ve) *without butter* 276kcal 2.95

BAGUETTE *with* DIPS (v) 673kcal 4.95
spiced aubergine & mushroom, spicy citrus, saffron mayonnaise

ANCHOVY APPETISER 868kcal 4.95
anchovy butter, anchovies, sourdough

SIDES

FRENCH FRIES (ve) 377kcal 3.95

BUTTERED FRENCH BEANS (v) 178kcal 4.25

SWEET POTATO FRIES (ve) 399kcal 4.25

MINTED NEW POTATOES (v) 136kcal 4.25

MIXED LEAF SALAD (ve) 11kcal 3.95
choice of dressing: classic French 256kcal or house balsamic with fig leaf oil 132kcal

HOUSE COLESLAW (v) 153kcal 3.95

MIXED GREENS (ve) 94kcal 3.95

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 who can try half portion main dishes for half price.

STARTERS

CHEESE SOUFFLE (v) 362kcal 6.95
with Ford Farm Coastal Cheddar sauce

MEDITERRANEAN FISH SOUP 627kcal 8.25
Gruyère cheese, croutons, saffron rouille

CHICKEN LIVER PARFAIT 582kcal 6.95
truffle butter, caramelised red onion marmalade, toasted brioche

FRESHWATER TROUT GRAVADLAX 157kcal 9.95
Dijon mustard, dill, cucumber julienne & lemon crème fraîche

MORTEAU SAUSAGE & POTATO SALAD 615kcal 9.25
pan-fried smoked Morteau sausage, white wine potato salad, poached free-range egg, curly endive & Dijon mustard dressing

PEA & BROAD BEAN SALAD (ve) 287kcal 6.75
piquillo peppers, crispy broad beans & shallots, tomato & chilli dressing

GRILLED SQUID *with* CHILLI & GINGER 340kcal 9.95
chargrilled courgettes, slow-roasted tomatoes, fennel, rocket & frisée salad, balsamic dressing

HERITAGE TOMATO SALAD (ve) 143kcal 9.95
avocado & lime cream, crispy fennel, chicory & radish, basil & black olives

ESCARGOTS 414kcal 6.95
six snails with garlic & herb butter, baguette

POTTED DEVON CRAB *with* AVOCADO GUACAMOLE 453kcal 9.95
prawn butter & sourdough toast

MOROCCAN MEZZE (ve) 510kcal 7.95
harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate, cherry tomato salad & flatbread

MAINS

PAN-FRIED SEA BREAM *with* BOUILLABAISSE SAUCE 704kcal 16.95
fried squid, sunblush tomatoes, French beans, Parmesan, grilled artichokes, sautéed potatoes & croutons

PAN-FRIED CHICKEN *with* MORELS 615kcal 19.95
supreme of garden chicken, morel mushrooms, braised leeks, peas & new potatoes with sherry cream sauce

GRILLED SQUID 16.50
with CHILLI & GINGER 427kcal
chargrilled courgettes, slow-roasted tomatoes, fennel, rocket & frisée salad, balsamic dressing

HERITAGE TOMATOES 15.95
with MOZZARELLA (v) 363kcal
avocado & lime cream, crispy fennel, chicory & radish, basil & black olives, toasted crouton | (ve) *without mozzarella 267kcal*

DUCK LEG CONFIT 19.95
with CITRUS SAUCE 1337kcal
French beans, carrots, Dauphinoise potato & confit orange peel

GRILLED TROUT FILLET *with* TOMATO HOLLANDAISE 792kcal (JB) 496kcal
freshwater trout, 'Choron' sauce, mixed leaf salad & French fries

PRIME BRITISH CHARGRILLED STEAK

Aubrey Allen, the Queen's butcher, selects for us the very best, grass-fed beef which is ethically reared & 30-day dry aged for flavour & tenderness

Our steaks are served with French fries, green salad & a garlic tomato

RUMP (8oz) 869kcal 19.95

SIRLOIN (8oz) 980kcal 26.75

FILLET (7oz) 899kcal 29.95

CHATEAUBRIAND *for* TWO (14oz) 1725kcal 59.90
(allow 20 minutes for cooking & resting)

Add: 'Café de Paris' butter 140kcal, Béarnaise 223kcal, Roquefort 130kcal, peppercorn sauce 43kcal (1.95 each)

FREE-RANGE BEEF BURGER 1145kcal 14.95
with homemade tomato chutney, garlic mayonnaise & French fries

Add: chorizo ketchup 105kcal, bacon 109kcal, Gorgonzola 78kcal, Emmental 79kcal, (1.50 each)

MALABAR FISH CURRY *with* TOASTED COCONUT 613kcal 18.95
roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice

RAINBOW BEETROOT SALAD (v) 444kcal 14.95
trio of marinated beetroot with guacamole, goat's curd, watercress & toasted croutons, beetroot dressing | (ve) *with vegan crème fraîche 464kcal*

HALLOUMI BURGER *with* HOUSE COLESLAW (v) 1237kcal 14.95
grilled Laverstoke Park buffalomi, lime & paprika mayonnaise, mango chutney, coleslaw & sweet potato fries

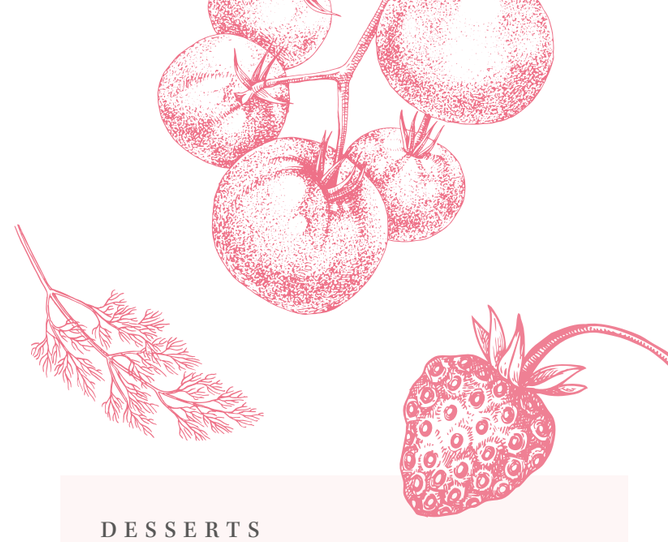
HOMEMADE FISHCAKE *with* FREE-RANGE POACHED EGG 663kcal (JB) 412kcal 14.95
wilted spinach, leeks, peas & baby gem lettuce & tartare sauce

STICKY BEEF *with* COCONUT RICE 959kcal 19.50
slow-cooked beef in a ginger, soy & lime sauce, crispy onions, buttered kale

MOROCCAN MEZZE (ve) 794kcal 15.75
harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate, cherry tomato salad & flatbread

SMOKED PORK BELLY *with* RHUBARB 1019kcal (JB) 579kcal 18.25
outdoor-reared pork belly & crackling, poached pink Wye Valley rhubarb, sautéed potatoes & hispi cabbage

ROAST BUTTERNUT SQUASH *with* FETA (v) 1068kcal 13.95
citrus bulgur wheat salad, mixed pulses, harissa dressing & pomegranate | (ve) *without feta 998kcal*



DESSERTS

SUMMER BERRY SAVARIN (v) 495kcal 8.75
kirsch & vanilla soaked cake, berries, strawberry coulis, Chantilly cream

MANGO & PINEAPPLE CRUMBLE (ve) 391kcal 6.95
fresh fruit & coulis, citrus crumble, mango sorbet

PISTACHIO SOUFFLE (v) 337kcal 8.50
a BB classic served with rich chocolate ice cream

CHOCOLATE FONDANT (v) 617kcal 7.95
with spiced orange & passion fruit sauce, orange crémeux, confit orange & stem ginger

STICKY TOFFEE PUDDING (v) 698kcal 6.95
cocoa & citrus crisp, crème fraîche

JUDE'S ICE CREAM & SORBETS (v) 5.70
three scoops calories shown per scoop
with Gavotte biscuit 44kcal | (ve) *without biscuit*
Ice cream: vanilla 64kcal, strawberry 65kcal, chocolate 63kcal, salted caramel 67kcal, coconut 71kcal
Sorbets: raspberry 33kcal, mango 35kcal, lemon 42kcal, blood orange 40kcal

CHEESE SELECTION (v) 636kcal 12.00
Montgomery Cheddar, Sparkenhoe Red Leicester, Chabichou, Morbier & Cashel Blue served with crackers & accompaniments

(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.*

SCAN FOR ALLERGENS

A discretionary 10% 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.

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