

Sunday Menu

AVAILABLE UNTIL 5 PM
subject to availability thereafter

TWO COURSES for 22.50 | ADD A THIRD for 5.00 (or dishes as priced)

APERITIFS

SIGNATURE G&T

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

HOUSE BLOODY MARY

Ketel One vodka, tomato juice & a perfectly balanced blend of spices & seasoning / 8.10

BLOOD ORANGE PALOMA

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

LANSON PERE ET FILS

CHAMPAGNE (ve) 360kcal
crisp, zesty, elegant (125ml glass) / 9.95

TO START

CHEESE SOUFFLE (v) 360kcal
with Ford Farm rich Coastal Cheddar sauce / 6.95

WILD MUSHROOM

FRICASSEE (ve) 280kcal
truffled arancini / 9.95

MEDITERRANEAN

FISH SOUP 612kcal
traditionally served with Gruyère cheese, croutons & saffron rouille / 8.25

PATE de CAMPAGNE 655kcal

coarse pork terrine with pickles, sourdough & pear chutney / 9.50

NIBBLES

OLIVES (ve) 125kcal
Rustica olives / 2.95

BAGUETTE (v) 193kcal
with Netherend Farm salted butter / 3.65 | (ve) without butter 80kcal

BAGUETTE with DIPS (v) 632kcal
saffron rouille, olive oil & balsamic reduction, spiced roast tomato & red pepper / 4.95

ANCHOVY APPETISER 868kcal
anchovy butter, anchovies, sourdough / 4.95

BETROOT TERRINE (ve) 176kcal
horseradish cream, marinated beetroot & watercress salad / 8.95

ESCARGOTS 350kcal
six snails with garlic & herb butter, baguette / 7.45

we love
CRAB & SWEETCORN
BON-BONS 292kcal
celeriac & apple salad,
chipotle mayonnaise / 9.25

MAINS

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.

FROM THE FARM & GRILL

Sourced with care from some of the best producers & farmers in the country

MERGUEZ SAUSAGE
TAGINE 1261kcal (JB) 875kcal
roast butternut squash, peppers, olives, harissa & lemon dressing with pistachio & almond couscous / 16.95

GRESSINGHAM DUCK
LEG CONFIT with
BLACKBERRY SAUCE 780kcal
Loomswood Farm duck, French beans, carrots, Dauphinoise potato, poached blackberries / 18.95

FREE-RANGE BEEF
BURGER 1143kcal
brioche bun, tomato chutney, garlic mayonnaise & French fries / 14.95
Add: chorizo ketchup 105kcal, bacon 109kcal, Gorgonzola 78kcal, Emmental 79kcal (1.50 each)

OUTDOOR-REARED
APPLEWOOD SMOKED
PORK RIBEYE 1455kcal
Lincolnshire pork with armagnac soaked prune, Dauphinoise potato, charred hispi cabbage & pork crackling / 19.50

STEAK FRITES 1009kcal
rump steak (8oz), French fries, 'Café de Paris' herb & mustard butter / 19.95
(4.00 supplement applies when ordering two or three courses)

ROAST BEEF 1106kcal (JB) 643kcal
grass-fed British beef with horseradish sauce / 18.50

HALF A ROAST GRAIN-FED
CHICKEN 1098kcal (JB) 549kcal / 18.50

BETROOT & SMOKED
CHEDDAR PARCEL 1209kcal (v)
with orange zest & truffled artichoke pesto / 15.95

FROM THE SEA

Fish & seafood from abundant, sustainable sources top-rated by the Good Fish Guide

PAN-FRIED COD
with MARINIÈRE SAUCE 449kcal
rope-grown Scottish mussels, clams, samphire, leeks & new potatoes / 18.75

MALABAR FISH CURRY
with TOASTED COCONUT 573kcal
roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice / 18.95

MOULES MARINIÈRE 1149kcal
rope-grown Scottish mussels with a creamy white wine & shallot Marinière sauce, French fries / 16.95

FROM THE FIELD

From hand-picked suppliers who care passionately about quality

MOROCCAN VEGETABLE
TAGINE (ve) 834kcal (JB) 662kcal
harissa aubergine, roast butternut squash, peppers, olives, harissa & lemon dressing with pistachio & almond couscous / 14.95

GRILLED CAULIFLOWER
STEAK with PARSLEY &
WALNUT PESTO (ve) 1079kcal
herb & nut breadcrumb,
sweet potato fries / 15.25

SIDES

FRENCH FRIES (ve) 377kcal / 3.95

FRENCH BEANS (v) 178kcal / 4.25

SWEET POTATO
FRIES (ve) 399kcal / 4.25

TRUFFLED CELERIAC
MASH (v) 228kcal / 4.25

CHARRED HISPI CABBAGE
crisp spiced corn (v) 114kcal / 3.95

MIXED LEAF SALAD (ve) 11kcal
choice of dressing: classic French 260kcal or house balsamic with fig leaf oil 135kcal / 3.95

HOUSE COLESLAW (v) 151kcal / 3.95

TO FINISH

BLACKCURRANT TRIO (ve) 325kcal
poached blackcurrants, blackcurrant mousse & sorbet, crystallised violets / 7.95

we love
CHOCOLATE DELICE (v) 515kcal
crisp feuilletine base, dark chocolate ganache, cacao tuile, glazed hazelnuts & pistachios, dark chocolate sauce, honeycomb ice cream / 8.50

STICKY TOFFEE
PUDDING (v) 790kcal
cocoa & citrus crisp, nougatine, Normandy crème fraîche / 6.95

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

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.

(v) Suitable for vegetarians

(ve) Suitable for vegans

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

Adults need around 2000kcal a day.

BRAMLEY APPLE
& BLACKBERRY
CRUMBLE (v) 637kcal
Normandy crème fraîche / 7.95
(ve) with vanilla ice cream 547kcal

JUDE'S ICE CREAM &
SORBETS (v) | (ve) without biscuit
three scoops calories shown per scoop
with Gavotte biscuit 44kcal / 5.75
Ice cream: vanilla 64kcal, chocolate 63kcal, strawberry 65kcal, salted caramel 67kcal, coconut 71kcal, honeycomb 73kcal
Sorbet: raspberry 33kcal, mango 35kcal, lemon 42kcal, blood orange 40kcal, blackcurrant 36kcal

CHEESE SELECTION (v) 530kcal
Cornish Brie, St Nectaire, Stilton, Cantal Entre-Deux & Rosary goat's cheese served with crackers & accompaniments / 12.00
(Cheese is not included in the two or three course price offer)

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.



MIX
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