

Sunday Menu

AVAILABLE UNTIL 5 PM
subject to availability thereafter

TWO COURSES for 23.50 | 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 / 8.35

HOUSE BLOODY MARY

Ketel One vodka, tomato juice & a perfectly balanced blend of spices & seasoning / 8.85

BLOOD ORANGE PALOMA

Patrón Silver tequila, pink grapefruit juice, Fever-Tree blood orange soda, fresh lime juice, agave syrup, grapefruit slice, lime wedge / 10.85

LANSON PERE ET FILS CHAMPAGNE

crisp, zesty, elegant (125ml glass) / 9.95

TO START

CHEESE SOUFFLE

with Ford Farm rich Coastal Cheddar sauce / 7.95

WILD MUSHROOM

FRICASSEE truffled arancini / 9.95

MEDITERRANEAN

FISH SOUP traditionally served with Gruyère cheese, croutons & saffron rouille / 8.95

PATE de CAMPAGNE

coarse pork terrine with pickles, sourdough & pear chutney / 9.95

NIBBLES

OLIVES

Rustica olives / 3.25

BAGUETTE

with Netherend Farm salted butter / 3.65 | without butter

BAGUETTE with DIPS

saffron rouille, olive oil & balsamic reduction, spiced roast tomato & red pepper / 4.95

ANCHOVY APPETISER

anchovy butter, anchovies, sourdough / 4.95

BETROOT TERRINE

horseradish cream, marinated beetroot & watercress salad / 8.95

ESCARGOTS

six snails with garlic & herb butter, baguette / 7.95

we love

CRAB & SWEETCORN

BON-BONS celeriac & apple salad, chipotle mayonnaise / 9.75

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 roast butternut squash, peppers, olives, harissa & lemon dressing with pistachio & almond couscous / 16.95

GRESSINGHAM DUCK

LEG CONFIT with BLACKBERRY SAUCE Loomswood Farm duck, French beans, carrots, Dauphinoise potato, poached blackberries / 19.95

FREE-RANGE BEEF

BURGER brioche bun, tomato chutney, garlic mayonnaise & French fries / 15.95

Add: chorizo ketchup, bacon, Gorgonzola, Emmental (1.50 each)

OUTDOOR-REARED

APPLEWOOD SMOKED PORK RIBEYE Lincolnshire pork with armagnac soaked prune, Dauphinoise potato, charred hispi cabbage & pork crackling / 19.95

STEAK FRITES

rump steak (8oz), French fries, 'Café de Paris' herb & mustard butter / 20.95 (4.00 supplement applies when ordering two or three courses)

ROAST BEEF

grass-fed British beef with horseradish sauce / 19.50

HALF A ROAST GRAIN-FED

CHICKEN with orange zest & truffled artichoke pesto / 16.95

BETROOT & SMOKED

CHEDDAR PARCEL with orange zest & truffled artichoke pesto / 16.95

FROM THE SEA

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

PAN-FRIED COD

with MARINIÈRE SAUCE rope-grown Scottish mussels, clams, samphire, leeks & new potatoes / 19.75

MALABAR FISH CURRY

with TOASTED COCONUT roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice / 19.50

MOULES MARINIÈRE

rope-grown Scottish mussels with a creamy white wine & shallot Marinière sauce, French fries / 17.95

FROM THE FIELD

From hand-picked suppliers who care passionately about quality

MOROCCAN VEGETABLE

TAGINE harissa aubergine, roast butternut squash, peppers, olives, harissa & lemon dressing with pistachio & almond couscous / 15.95

GRILLED CAULIFLOWER

STEAK with PARSLEY & WALNUT PESTO herb & nut breadcrumb, sweet potato fries / 16.25

SIDES

FRENCH FRIES FRENCH BEANS SWEET POTATO FRIES TRUFFLED CELERIAC MASH CHARRED HISPI CABBAGE MIXED LEAF SALAD HOUSE COLESLAW

377kcal / 4.25

178kcal / 4.50

399kcal / 4.50

228kcal / 4.50

114kcal / 4.25

260kcal or house balsamic with fig leaf oil 135kcal / 4.25

TO FINISH

BLACKCURRANT TRIO poached blackcurrants, blackcurrant mousse & sorbet, crystallised violets / 8.95

we love

CHOCOLATE DELICE crisp feuilletine base, dark chocolate ganache, cacao tuile, glazed hazelnuts & pistachios, dark chocolate sauce, honeycomb ice cream / 9.50

STICKY TOFFEE

PUDDING cocoa & citrus crisp, nougatine, Normandy crème fraîche / 7.95

PISTACHIO SOUFFLE a BB classic served with rich chocolate ice cream / 9.50

We welcome children

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

Suitable for vegetarians

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 Normandy crème fraîche with vanilla ice cream

JUDE'S ICE CREAM & SORBETS three scoops with Gavotte biscuit

Ice cream: vanilla, chocolate, strawberry, salted caramel, coconut, honeycomb, raspberry, mango, lemon, blood orange, blackcurrant

CHEESE SELECTION Cornish Brie, St Nectaire, Stilton, Cantal Entre-Deux & Rosary goat's cheese served with crackers & accompaniments (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 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.