



MENU BLEU 32.50

STARTERS

CHEESE SOUFFLE (v)

with Ford Farm rich Coastal Cheddar sauce

PATE *de* CAMPAGNE

coarse pork terrine with pickles, sourdough & pear chutney

MEDITERRANEAN FISH SOUP

traditionally served with Gruyère cheese, croutons & saffron rouille

MAINS

MOROCCAN VEGETABLE TAGINE (ve)

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

CHICKEN BALLOTINE *with* WILD MUSHROOMS

truffled celeriac mash, French beans, jus gras

SLOW-COOKED BOEUF BOURGUIGNON

red wine sauce, lardons, baby onions, mushrooms & smooth mash

CHALKSTREAM® TROUT *with* BROWN SHRIMPS

cauliflower purée, beurre noisette, spring onion crushed potatoes, capers & parsley

DESSERTS

STICKY TOFFEE PUDDING (v)

cocoa & citrus crisp, nougatine, Normandy crème fraîche

BRAMLEY APPLE & BLACKBERRY CRUMBLE (v)

Normandy crème fraîche | (ve) with vanilla ice cream

JUDE'S ICE CREAM & SORBETS

three scoops with Gavotte biscuit | (ve) without biscuit

Ice cream: chocolate, vanilla, salted caramel

Sorbets: raspberry, mango, lemon

Add a CHEESE COURSE

for 12.00 per person

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

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

ALLERGENS: For allergen & calorie information, please ask your server or scan the QR code on our à la carte menu. Our usual service charges apply. All major credit cards accepted. VAT included at the prevailing rate.



MENU BLANC 40.00

BAGUETTE (v)

with Netherend Farm salted butter | (ve) without butter

STARTERS

CHEESE SOUFFLE (v)

with Ford Farm rich Coastal Cheddar sauce

CRAB & SWEETCORN BON-BONS

celeriac & apple salad, chipotle mayonnaise

PATE de CAMPAGNE

coarse pork terrine with pickles, sourdough & pear chutney

MAINS

MOROCCAN VEGETABLE TAGINE (ve)

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

OUTDOOR-REARED APPLEWOOD SMOKED PORK RIBEYE

Lincolnshire pork with armagnac soaked prune, charred hispi cabbage & pork crackling

MALABAR FISH CURRY with TOASTED COCONUT

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

PRIME CHARGRILLED RUMP

8oz rump steak, mixed leaf salad, French fries & a garlic tomato

DESSERTS

CHOCOLATE DELICE (v)

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

BRAMLEY APPLE & BLACKBERRY CRUMBLE (v)

Normandy crème fraîche | (ve) with vanilla ice cream

JUDE'S ICE CREAM & SORBETS

three scoops with Gavotte biscuit | (ve) without biscuit

Ice cream: chocolate, vanilla, salted caramel

Sorbets: raspberry, mango, lemon

Add a CHEESE COURSE

for 12.00 per person

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MENU ROUGE 50.00

BAGUETTE ^(v)

with Netherend Farm salted butter | ^(ve) without butter

STARTERS

CHEESE SOUFFLE ^(v)

with Ford Farm rich Coastal Cheddar sauce

GRILLED MACKEREL *with* GREEN APPLE SAUCE

fresh apple & caper salad, parsley oil

WILD MUSHROOM FRICASSEE ^(ve)

truffled arancini

MAINS

PAN-FRIED COD *with* MARINIÈRE SAUCE

rope-grown Scottish mussels, clams, samphire, leeks & new potatoes

DUCK LEG CONFIT *with* BLACKBERRY SAUCE

French beans, carrots, Dauphinoise potato & poached blackberries

GRILLED CAULIFLOWER STEAK

with PARSLEY & WALNUT PESTO ^(ve)

herb & nut breadcrumb, sweet potato fries

PRIME CHARGRILLED SIRLOIN

8oz sirloin steak, mixed leaf salad, French fries & a garlic tomato

DESSERTS

CHOCOLATE DELICE ^(v)

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

PISTACHIO SOUFFLE ^(v)

a BB classic served with rich chocolate ice cream

BLACKCURRANT TRIO ^(ve)

poached blackcurrants, blackcurrant mousse & sorbet, crystallised violets

Add a CHEESE COURSE

for 12.00 per person

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

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