

## Seasonal notes

Whilst all may look quiet on the surface, winter is a time of replenishment of the soil. Some of the best produce is harvested at this time of year with rich, earthy flavours that are perfect for warming winter dishes.

### 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 <sup>(ve)</sup> crisp, zesty, elegant (125ml glass) / 9.95

### TO START

we love

CHEESE SOUFFLE <sup>(v)</sup> <sup>360kcal</sup> with a rich West Country Cheddar sauce / 6.95

#### WILD MUSHROOM

FRICASSEE <sup>(ve)</sup> <sup>213kcal</sup> truffled arancini / 9.95

#### MEDITERRANEAN FISH

SOUP <sup>612kcal</sup> traditionally served with Gruyère cheese, croutons & saffron rouille / 8.50

#### MORTEAU SAUSAGE

& POTATO SALAD <sup>615kcal</sup> pan-fried smoked Morteau sausage, white wine potato salad, poached egg, curly endive & Dijon mustard / 9.25

#### PAN-FRIED KING

SCALLOPS <sup>198kcal</sup> cauliflower purée, curried cauliflower florets, scallop roe, curry oil & coriander / 9.95

### NIBBLES

#### OLIVES <sup>(ve)</sup> <sup>125kcal</sup>

Rustica olives / 3.10

#### BAGUETTE <sup>(v)</sup> <sup>193kcal</sup>

with Netherend Farm salted butter / 3.65 | <sup>(ve)</sup> without butter <sup>80kcal</sup>

#### BAGUETTE with DIPS <sup>(v)</sup> <sup>632kcal</sup>

saffron rouille, olive oil & balsamic reduction, spiced roast tomato & red pepper / 5.25

#### ANCHOVY APPETISER <sup>868kcal</sup>

anchovy butter, anchovies, sourdough / 4.95

#### PATE de CAMPAGNE <sup>655kcal</sup>

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

#### CRAB & SWEETCORN

BON-BONS <sup>292kcal</sup> celeriac & apple salad, chipotle mayonnaise / 9.50

#### BAKED SAINT-MARCELLIN

CHEESE <sup>114kcal</sup> truffle honey / 8.75

#### JERUSALEM ARTICHOKE

& WINTER LEEK SALAD <sup>(ve)</sup> <sup>236kcal</sup> pan-fried king oyster mushrooms, curly endive, truffle vinaigrette, toasted hazelnuts / 9.95

#### MOULES MARINIÈRE <sup>542kcal</sup>

rope-grown Scottish mussels with a traditional white wine & shallot sauce, baguette / 8.95

#### ESCARGOTS <sup>350kcal</sup>

six snails with garlic & herb butter, baguette / 7.45

### MAINS

#### FROM THE FARM & GRILL

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

seasonal favourite

#### PROVENCAL LAMB

ROULADE <sup>1196kcal</sup> onion confit & herb stuffing, herb crust, Dauphinoise potato, carrots, shallot & garlic purée, confit garlic, lamb jus / 18.95

#### OUTDOOR-REARED

#### APPLEWOOD SMOKED

PORK RIBEYE <sup>1496kcal</sup> Lincolnshire pork with Armagnac soaked prune, Dauphinoise potato, charred hispi cabbage & pork crackling / 19.65

#### PHEASANT &

#### VENISON SAUSAGES

with TRUFFLE MASH <sup>(JB)</sup> <sup>918kcal</sup> braised chestnuts, mushrooms, redcurrants, cherry apple, port & red wine sauce / 17.50

## Prime British chargrilled steak

Aubrey Allen, butcher to the Royal Family, 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

#### FROM THE SEA & RIVER

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

seasonal favourite

#### PAN-FRIED STONE BASS

with SAFFRON & WHITE WINE SAUCE <sup>787kcal</sup> poached mussels, samphire, wilted baby spinach with prawn potatoes & saffron oil / 22.50

#### CHALKSTREAM® TROUT

with BROWN SHRIMPS <sup>(JB)</sup> <sup>543kcal</sup> cauliflower purée, beurre noisette, spring onion crushed potatoes, capers & parsley / 16.95

#### SLOW-COOKED

BOEUF BOURGUIGNON <sup>656kcal</sup> red wine sauce, lardons, baby onions, mushrooms & smooth mash / 19.65

#### CHICKEN BALLOTINE

with WILD MUSHROOMS <sup>1008kcal</sup> truffled celeriac mash, French beans, jus gras / 19.95

#### HALLOUMI BURGER with

HOUSE COLESLAW <sup>(v)</sup> <sup>(JB)</sup> <sup>1232kcal</sup> Laverstoke Park buffalomi, lime & paprika mayonnaise, guacamole, spiced mango chutney, house coleslaw & French fries / 14.95

#### FREE-RANGE

BEEF BURGER <sup>1143kcal</sup> brioche bun, tomato chutney, garlic mayonnaise & French fries / 14.95

Add: chorizo ketchup 1.50 <sup>105kcal</sup>, bacon 2.00 <sup>109kcal</sup>, Gorgonzola 1.50 <sup>78kcal</sup>, Emmental 1.50 <sup>79kcal</sup>

RUMP (8oz) <sup>869kcal</sup> / 19.95

SIRLOIN (8oz) <sup>980kcal</sup> / 26.75

FILLET (7oz) <sup>899kcal</sup> / 29.95

#### CHATEAUBRIAND for TWO

(14oz) <sup>1725kcal</sup> / 59.90 (allow 20 minutes for cooking & resting)

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

#### MALABAR FISH CURRY

with TOASTED COCONUT <sup>573kcal</sup> roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice / 19.25

#### MOULES MARINIÈRE <sup>1149kcal</sup>

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

#### FROM THE FIELD

From hand-picked farmers who care passionately about quality

seasonal favourite

#### GOLDEN BEETROOT

TART <sup>(ve)</sup> <sup>568kcal</sup> marinated beetroot, shaved pear, frisée & dandelion salad, apricots, walnuts, beetroot dressing / 14.95

#### GRILLED CAULIFLOWER

#### STEAK with PARSLEY &

WALNUT PESTO <sup>(ve)</sup> <sup>1079kcal</sup> herb & nut breadcrumb, sweet potato fries / 15.25

#### MOROCCAN VEGETABLE

TAGINE <sup>(ve)</sup> <sup>(JB)</sup> <sup>841kcal</sup> harissa aubergine, roast butternut squash, peppers, olives, harissa & lemon dressing with pistachio & almond couscous / 14.95

### TO FINISH

we love

#### TREACLE SPONGE <sup>(ve)</sup> <sup>609kcal</sup>

with bitter orange marmalade, orange & lime zest, blood orange segments, Cointreau sauce, nougatine crisp, vegan crème fraîche / 7.95  
nut-free without nougatine crisp

#### PISTACHIO SOUFFLE <sup>(v)</sup> <sup>337kcal</sup>

a BB classic served with rich chocolate ice cream / 8.50

#### BRAMLEY APPLE &

#### BLACKBERRY

#### CRUMBLE <sup>(ve)</sup> <sup>547kcal</sup>

vanilla ice cream / 7.95

#### PEAR AMANDINE

#### TART <sup>(v)</sup> <sup>709kcal</sup>

almond sponge with poached pear, dark chocolate sauce, Normandy crème fraîche / 6.95

We welcome children

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

<sup>(v)</sup> Suitable for vegetarians

<sup>(ve)</sup> Suitable for vegans

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

### SIDES

FRENCH FRIES <sup>(ve)</sup> <sup>377kcal</sup> / 4.25

FRENCH BEANS <sup>(v)</sup> <sup>178kcal</sup> / 4.50

#### SWEET POTATO

FRIES <sup>(ve)</sup> <sup>399kcal</sup> / 4.50

#### TRUFFLED CELERIAC

MASH <sup>(v)</sup> <sup>228kcal</sup> / 4.50

#### CHARRED HISPI CABBAGE

crisp spiced corn <sup>(v)</sup> <sup>114kcal</sup> / 4.25

#### MIXED LEAF SALAD <sup>(ve)</sup> <sup>11kcal</sup>

choice of dressing: classic French <sup>260kcal</sup> or house balsamic with fig leaf oil <sup>135kcal</sup> / 4.25

HOUSE COLESLAW <sup>(v)</sup> <sup>151kcal</sup> / 4.25

#### CHOCOLATE DELICE <sup>(v)</sup> <sup>515kcal</sup>

crisp feuilletine base, dark chocolate ganache, cocoa tuile, glazed hazelnuts & pistachios, dark chocolate sauce, honeycomb ice cream / 8.95

#### JUDE'S ICE CREAM &

#### SORBETS <sup>(v)</sup> | <sup>(ve)</sup> without biscuit

three scoops calories shown per scoop with Gavotte biscuit <sup>44kcal</sup> / 5.80  
Ice cream: vanilla <sup>64kcal</sup>, chocolate <sup>63kcal</sup>, strawberry <sup>65kcal</sup>, salted caramel <sup>67kcal</sup>, coconut <sup>71kcal</sup>, honeycomb <sup>73kcal</sup>  
Sorbet: raspberry <sup>33kcal</sup>, mango <sup>35kcal</sup>, lemon <sup>42kcal</sup>, blood orange <sup>40kcal</sup>, blackcurrant <sup>36kcal</sup>

#### CHEESE SELECTION <sup>546kcal</sup>

Cornish Brie, Stilton, Morbier, Ossau-Iraty & Rosary goat's cheese served with crackers & accompaniments / 12.50

**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.

**For calorie information, please see reverse**

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.

