

Sunday Menu

AVAILABLE UNTIL 5 PM
roasts subject to availability thereafter

TWO COURSES for 23.00 | 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 (VE) crisp, zesty, elegant (125ml glass) / 9.95

TO START

we love

CHEESE SOUFFLE (V) 360kcal with a rich West Country Cheddar sauce / 6.95

JERUSALEM ARTICHOKE & WINTER LEEK

SALAD (VE) 236kcal pan-fried king oyster mushrooms, curly endive, truffle vinaigrette, toasted hazelnuts / 9.95

MEDITERRANEAN FISH

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

NIBBLES

OLIVES (VE) 125kcal

Rustica olives / 3.10

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 / 5.25

ANCHOVY APPETISER 868kcal

anchovy butter, anchovies, sourdough / 4.95

PATE de CAMPAGNE 655kcal

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

WILD MUSHROOM

FRICASSEE (VE) 213kcal truffled arancini / 9.95

CRAB & SWEETCORN

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

ESCARGOTS 350kcal

six snails with garlic & herb butter, baguette / 7.45

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

PHEASANT & VENISON SAUSAGES

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

PROVENCAL LAMB

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

FREE-RANGE

BEEF BURGER 1143kcal brioche bun, tomato chutney, garlic mayonnaise & French fries / 14.95
Add: chorizo ketchup 1.50 105kcal, bacon 2.00 109kcal, Gorgonzola 1.50 78kcal, Emmental 1.50 79kcal

OUTDOOR-REARED

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

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 (JB) 1106kcal grass-fed British beef with horseradish sauce / 18.95

HALF A ROAST GRAIN-FED CHICKEN (JB) 1098kcal / 18.95

BETROOT & SMOKED CHEDDAR PARCEL (V) 1209kcal with orange zest & truffled artichoke pesto / 17.45

FROM THE SEA

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

CHALKSTREAM® TROUT with BROWN SHRIMPS (JB) 543kcal cauliflower purée, beurre noisette, spring onion crushed potatoes, capers & parsley / 16.95

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

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 farmers who care passionately about quality

MOROCCAN VEGETABLE

TAGINE (VE) (JB) 841kcal 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 / 4.25

FRENCH BEANS (V) 178kcal / 4.50

SWEET POTATO FRIES (VE) 399kcal / 4.50

TRUFFLED CELERIAC MASH (V) 228kcal / 4.50

CHARRED HISPI CABBAGE crisp spiced corn (V) 114kcal / 4.25

MIXED LEAF SALAD (VE) 11kcal choice of dressing: classic French 260kcal or house balsamic with fig leaf oil 135kcal / 4.25

HOUSE COLESLAW (V) 151kcal / 4.25

TO FINISH

we love

TREACLE SPONGE (VE) 609kcal with bitter orange marmalade, orange & lime zest, blood orange segments, Cointreau sauce, nougatine crisp, vegan crème fraîche / 7.95
nut-free without nougatine crisp

CHOCOLATE DELICE (V) 515kcal crisp feuilletine base, dark chocolate ganache, cocoa tuile, glazed hazelnuts & pistachios, dark chocolate sauce, honeycomb ice cream / 8.95

PEAR AMANDINE

TART (V) 709kcal 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" (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, shot or fish bones.

BRAMLEY APPLE & BLACKBERRY CRUMBLE (VE) 547kcal vanilla ice cream / 7.95

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

JUDE'S ICE CREAM & SORBETS (V) | (VE) without biscuit three scoops calories shown per scoop with Gavotte biscuit 44kcal / 5.80
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 546kcal Cornish Brie, Stilton, Morbier, Ossau-Iraty & Rosary goat's cheese served with crackers & accompaniments / 12.50

(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.

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.

