

## 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>  
with a rich West Country Cheddar sauce / 6.95

#### WILD MUSHROOM

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

#### MEDITERRANEAN FISH SOUP

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

#### MORTEAU SAUSAGE

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

#### PAN-FRIED KING SCALLOPS

cauliflower purée, curried cauliflower florets, scallop roe, curry oil & coriander / 9.95

### NIBBLES

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

Rustica olives / 3.10

#### BAGUETTE <sup>(v)</sup> | <sup>(ve)</sup> without butter

with Netherend Farm salted butter / 3.65

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

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

#### ANCHOVY APPETISER

anchovy butter, anchovies, sourdough / 4.95

#### PATE de CAMPAGNE

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

#### CRAB & SWEETCORN

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

#### BAKED SAINT-MARCELLIN CHEESE

truffle honey / 8.75

#### JERUSALEM ARTICHOKE

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

#### MOULES MARINIÈRE

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

#### ESCARGOTS

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

#### PROVENÇAL LAMB ROULADE

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

#### SLOW-COOKED

BOEUF BOURGUIGNON  
red wine sauce, lardons, baby onions, mushrooms & smooth mash / 19.65

#### OUTDOOR-REARED

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

### 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  
poached mussels, samphire, wilted baby spinach with prawn potatoes & saffron oil / 22.50

#### CHALKSTREAM® TROUT

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

#### PHEASANT & VENISON SAUSAGES

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

#### CHICKEN BALLOTINE with WILD MUSHROOMS

truffled celeriac mash, French beans, jus gras / 19.95

#### HALLOUMI BURGER with

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

#### FREE-RANGE BEEF BURGER

brioche bun, tomato chutney, garlic mayonnaise & French fries / 14.95

Add: chorizo ketchup 1.50, bacon 2.00, Gorgonzola 1.50, Emmental 1.50

#### RUMP (8oz) / 19.95

#### SIRLOIN (8oz) / 26.75

#### FILLET (7oz) / 29.95

#### CHATEAUBRIAND for TWO

(14oz) / 59.90  
(allow 20 minutes for cooking & resting)

Add: 'Café de Paris' butter, Béarnaise, Roquefort, peppercorn sauce (1.95 each)

#### MALABAR FISH CURRY

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

#### MOULES MARINIÈRE

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>

marinated beetroot, shaved pear, frisée & dandelion salad, apricots, walnuts, beetroot dressing / 14.95

#### GRILLED CAULIFLOWER STEAK with PARSLEY & WALNUT PESTO <sup>(ve)</sup>

herb & nut breadcrumb, sweet potato fries / 15.25

#### MOROCCAN VEGETABLE

TAGINE <sup>(ve)</sup> <sup>(JB)</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>  
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>

a BB classic served with rich chocolate ice cream / 8.50

#### BRAMLEY APPLE & BLACKBERRY CRUMBLE <sup>(ve)</sup>

vanilla ice cream / 7.95

#### PEAR AMANDINE TART <sup>(v)</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> / 4.25

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

SWEET POTATO FRIES <sup>(ve)</sup> / 4.50

#### TRUFFLED CELERIAC

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

#### CHARRED HISPI CABBAGE

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

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

choice of dressing: classic French or house balsamic with fig leaf oil / 4.25

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

#### CHOCOLATE DELICE <sup>(v)</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 with Gavotte biscuit / 5.80  
Ice cream: vanilla, chocolate, strawberry, salted caramel, coconut, honeycomb  
Sorbet: raspberry, mango, lemon, blood orange, blackcurrant

#### CHEESE SELECTION

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.

