

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

TO START

we love

CHEESE SOUFFLE (v)
with a rich West Country Cheddar sauce / 6.95

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

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

NIBBLES

OLIVES (ve)

Rustica olives / 3.10

BAGUETTE (v) | (ve) without butter with Netherend Farm salted butter / 3.65

BAGUETTE with DIPS (v)

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

WILD MUSHROOM

FRICASSEE (ve)
truffled arancini / 9.95

CRAB & SWEETCORN

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

ESCARGOTS

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)
braised chestnuts, mushrooms, redcurrants, cherry apple, port & red wine sauce / 17.50

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

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

OUTDOOR-REARED APPLEWOOD SMOKED PORK RIBEYE

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

STEAK FRITES

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)
grass-fed British beef with horseradish sauce / 18.95

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

BEETROOT & SMOKED CHEDDAR PARCEL (v)
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)
cauliflower purée, beurre noisette, spring onion crushed potatoes, capers & parsley / 16.95

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

MOROCCAN VEGETABLE TAGINE (ve) (JB)
harissa aubergine, roast butternut squash, peppers, olives, harissa & lemon dressing with pistachio & almond couscous / 14.95

GRILLED CAULIFLOWER STEAK with PARSLEY & WALNUT PESTO (ve)
herb & nut breadcrumb, sweet potato fries / 15.25

SIDES

FRENCH FRIES (ve) / 4.25

FRENCH BEANS (v) / 4.50

SWEET POTATO FRIES (ve) / 4.50

TRUFFLED CELERIAC MASH (v) / 4.50

CHARRED HISPI CABBAGE
crisp spiced corn (v) / 4.25

MIXED LEAF SALAD (ve)
choice of dressing: classic French or house balsamic with fig leaf oil / 4.25

HOUSE COLESLAW (v) / 4.25

TO FINISH

we love

TREACLE SPONGE (ve)
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 (v)
a BB classic served with rich chocolate ice cream / 8.50

BRAMLEY APPLE & BLACKBERRY CRUMBLE (ve)
vanilla ice cream / 7.95

PEAR AMANDINE TART (v)
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.

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

JUDE'S ICE CREAM & SORBETS (v) | (ve) 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
(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.

