

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

### TO START

we love

CHEESE SOUFFLE (v) with a rich West Country Cheddar sauce / 7.95

#### WILD MUSHROOM

FRICASSEE (ve) truffled arancini / 9.95

#### MEDITERRANEAN FISH SOUP

traditionally served with Gruyère cheese, croutons & saffron rouille / 9.20

#### MORTEAU SAUSAGE

& POTATO SALAD pan-fried smoked Morteau sausage, white wine potato salad, poached egg, curly endive & Dijon mustard / 9.95

#### PAN-FRIED KING SCALLOPS

cauliflower purée, curried cauliflower florets, scallop roe, curry oil & coriander / 10.25

### NIBBLES

#### OLIVES (ve)

Rustica olives / 3.40

#### 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 / 9.95

#### CRAB & SWEETCORN

BON-BONS celeriac & apple salad, chipotle mayonnaise / 9.95

#### BAKED SAINT-MARCELLIN CHEESE

truffle honey / 8.75

#### JERUSALEM ARTICHOKE

& WINTER LEEK SALAD (ve) 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 / 7.95

### 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 / 19.95

#### SLOW-COOKED

##### BOEUF BOURGUIGNON

red wine sauce, lardons, baby onions, mushrooms & smooth mash / 19.95

#### OUTDOOR-REARED

##### APPLEWOOD SMOKED

##### PORK RIBEYE

Lincolnshire pork with Armagnac soaked prune, Dauphinoise potato, charred hispi cabbage & pork crackling / 19.95

## 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 / 23.50

#### CHALKSTREAM® TROUT

with BROWN SHRIMPS (JB) cauliflower purée, beurre noisette, spring onion crushed potatoes, capers & parsley / 17.95

#### PHEASANT &

#### VENISON SAUSAGES

with TRUFFLE MASH (JB) 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 (v) (JB)

Laverstoke Park buffalomi, lime & paprika mayonnaise, guacamole, spiced mango chutney, house coleslaw & French fries / 15.95

#### FREE-RANGE BEEF BURGER

brioche bun, tomato chutney, garlic mayonnaise & French fries / 15.95

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

#### RUMP (8oz) / 20.95

#### SIRLOIN (8oz) / 27.75

#### FILLET (7oz) / 30.95

#### CHATEAUBRIAND for TWO

(14oz) / 61.90 (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 / 19.80

#### MOULES MARINIÈRE

rope-grown Scottish mussels with a creamy white wine & shallot Marinière sauce, French fries / 17.95

### FROM THE FIELD

From hand-picked farmers who care passionately about quality

seasonal favourite

#### GOLDEN BEETROOT TART (ve)

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

#### GRILLED CAULIFLOWER

#### STEAK with PARSLEY &

#### WALNUT PESTO (ve)

herb & nut breadcrumb, sweet potato fries / 16.25

#### MOROCCAN VEGETABLE

#### TAGINE (ve) (JB)

harissa aubergine, roast butternut squash, peppers, olives, harissa & lemon dressing with pistachio & almond couscous / 15.95

### TO FINISH

we love

#### TREACLE SPONGE (ve)

with bitter orange marmalade, orange & lime zest, blood orange segments, Cointreau sauce, nougatine crisp, vegan crème fraîche / 8.95 nut-free without nougatine crisp

#### PISTACHIO SOUFFLE (v)

a BB classic served with rich chocolate ice cream / 9.50

#### BRAMLEY APPLE &

#### BLACKBERRY CRUMBLE (ve)

vanilla ice cream / 8.45

#### PEAR AMANDINE TART (v)

almond sponge with poached pear, dark chocolate sauce, Normandy crème fraîche / 7.95

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.

### SIDES

FRENCH FRIES (ve) / 4.50

FRENCH BEANS (v) / 4.75

SWEET POTATO FRIES (ve) / 4.75

#### TRUFFLED CELERIAC

MASH (v) / 4.75

#### CHARRED HISPI CABBAGE

crisp spiced corn (v) / 4.50

#### MIXED LEAF SALAD (ve)

choice of dressing: classic French or house balsamic with fig leaf oil / 4.50

HOUSE COLESLAW (v) / 4.50

#### CHOCOLATE DELICE (v)

crisp feuilletine base, dark chocolate ganache, cocoa tuile, glazed hazelnuts & pistachios, dark chocolate sauce, honeycomb ice cream / 9.95

#### JUDE'S ICE CREAM &

SORBETS (v) | (ve) without biscuit three scoops with Gavotte biscuit / 6.80

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 / 13.00

**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 12.5% 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.

