

Sunday Menu

AVAILABLE UNTIL 5PM
roasts subject to availability thereafter

TWO COURSES for 24.00 | 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)
with a rich West Country Cheddar sauce / 7.95

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 / 9.20

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

WILD MUSHROOM

FRICASSEE ^(ve)
truffled arancini / 9.95

CRAB & SWEETCORN

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

ESCARGOTS

six snails with garlic & herb butter, baguette / 7.95

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 / 19.95

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

OUTDOOR-REARED APPLEWOOD SMOKED PORK RIBEYE

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

STEAK FRITES

rump steak (8oz), French fries, 'Café de Paris' herb & mustard butter / 20.95
(4.00 supplement applies when ordering two or three courses)

ROAST BEEF ^(JB)
grass-fed British beef with horseradish sauce / 19.95

HALF A ROAST GRAIN-FED CHICKEN ^(JB) / 19.95

BETROOT & 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 / 17.95

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

MOROCCAN VEGETABLE TAGINE ^(ve) ^(JB)
harissa aubergine, roast butternut squash, peppers, olives, harissa & lemon dressing with pistachio & almond couscous / 15.95

GRILLED CAULIFLOWER STEAK with PARSLEY & WALNUT PESTO ^(ve)
herb & nut breadcrumb, sweet potato fries / 16.25

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

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.

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
(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 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.

