

Seasonal notes

Spring is the season of colour where the labours of winter burst into life for all to see. Our menu is created with the very freshest ingredients that capture the vibrancy of spring in every mouthful.

APERITIFS

SIGNATURE G&T

Tanqueray gin, St-Germain elderflower liqueur, Fever-Tree Refreshingly Light Mediterranean tonic, lemon wedge, cucumber slice, rosemary sprig / 8.15

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 Coastal Cheddar sauce / 6.95

COURGETTE & GARLIC

SOUP (v) | (ve) without crème fraîche baguette / 6.95

CHALKSTREAM®

TROUT GRAVADLAX with PICKLED CUCUMBER horseradish cauliflower, trout caviar / 9.95

MORTEAU SAUSAGE SALAD

pan-fried smoked Morteau sausage, white wine potato salad, poached Arlington White, Dijon mustard dressing / 9.50

PAN-FRIED KING SCALLOPS

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

NIBBLES

OLIVES (ve)

Rustica olives / 3.25

BAGUETTE (v) | (ve) without butter

with Netherend Farm salted butter / 3.75

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

HAM HOCK TERRINE

with RHUBARB CHUTNEY toasted sourdough, pickled vegetables / 9.50

CRAB & SWEETCORN

BON-BONS with BROWN CRAB MAYONNAISE guacamole / 9.75

ESCARGOTS

six snails with garlic & herb butter, baguette / 7.50

BURRATA with LOVAGE PESTO

broad beans & smoked piquillo peppers / 9.95

BEETROOT TARTARE (ve)

pickled & marinated beetroot, horseradish crème fraîche / 7.95

BRAISED ASPARAGUS

with POACHED ARLINGTON WHITE (v) lemon sabayon, wilted spinach, toasted hazelnuts / 9.95

MAINS

FROM THE FARM & GRILL

Sourced with care from some of the best producers & farmers in the country

seasonal favourite

PROVENÇAL LAMB ROULADE

confit onion & herb stuffing, herb crust, Dauphinoise potato, minted pea salad, pea purée, lamb jus / 19.95

SLOW-COOKED

BOEUF BOURGUIGNON

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

CHICKEN BALLOTINE

sun-dried tomato & olive tapenade stuffing, cherry tomato fondue, chargrilled courgette, ratatouille / 18.50

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 SEA BREAM

with BOUILLABAISSE SAUCE fried squid, sautéed potatoes, confit onion, grilled artichoke & croutons / 18.95

PAN-FRIED STONE

BASS with SAFFRON & WHITE WINE SAUCE poached mussels, samphire, prawn potatoes with wilted spinach & saffron oil / 22.50

OUTDOOR-REARED

APPLEWOOD SMOKED

PORK RIBEYE

Dauphinoise potato, apple sauce, apple & pear chutney, pork jus / 19.95

HALLOUMI BURGER (v) (JB)

Laverstoke Park buffalomi, guacamole, house coleslaw & French fries / 15.50

FREE-RANGE BEEF BURGER

brioche bun, tomato chutney, garlic mayonnaise & French fries / 15.50

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

RUMP (8oz) / 19.95

SIRLOIN (8oz) / 27.50

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)

PLAICE MEUNIÈRE

whole plaice with beurre noisette & capers, choice of potatoes / 21.50

CHALKSTREAM® TROUT

with WATERCRESS SAUCE (JB) crushed potatoes with watercress, toasted almonds / 18.95

SMOKED HADDOCK

& TROUT FISHCAKE poached Arlington White, spring vegetables, warm tartare beurre blanc sauce / 16.50

FROM THE FIELD

From hand-picked farmers who care passionately about quality

seasonal favourite

FREEKEH & QUINOA

SALAD with AVOCADO (ve) (JB) pomegranate molasses & lemon vinaigrette dressing / 15.95

Add: Laverstoke Park Bufeta (v) 2.50

ROASTED CAULIFLOWER

STEAK with CURRIED

CAULIFLOWER PUREE (ve)

herbed cauliflower couscous, nuts & pomegranate seeds / 14.95

MOROCCAN VEGETABLE

TAGINE (ve) (JB)

harissa aubergine, roast butternut squash, pistachio & almond couscous, harissa & lemon dressing / 14.95

TO FINISH

we love

TARTE AU CITRON (v)

Normandy crème fraîche, lemon zest confit / 9.50

PISTACHIO SOUFFLE (v)

a BB classic served with rich chocolate ice cream / 8.65

TREACLE SPONGE (ve)

with bitter orange marmalade, Cointreau sauce, nougatine crisp,

vegan crème fraîche / 8.95

(nut-free without nougatine crisp)

CHOCOLATE FONDANT

with CARAMEL SAUCE (v)

salted caramel ice cream, hazelnut tuile / 9.50

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 or fish bones.

SIDES

FRENCH FRIES (ve) / 4.25

MINTED NEW

POTATOES (ve) / 4.50

FRENCH BEANS (v) / 4.65

SMOOTH MASH (v) / 4.25

SPRING VEGETABLES (ve) / 4.50

MIXED LEAF SALAD (ve)

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

RATATOUILLE (ve) / 4.50

RHUBARB & GINGER

CRUMBLE (ve)

English rhubarb with ginger & citrus crumble, vanilla ice cream / 7.50

JUDE'S ICE CREAM &

SORBETS (v) | (ve) without biscuit

three scoops with Gavotte biscuit / 5.95

Ice cream: vanilla, chocolate, strawberry,

salted caramel, coconut, honeycomb

Sorbet: raspberry, mango, lemon,

tropical fruits, blackcurrant

CHEESE SELECTION

Brebis Ossau-Iraty, Barber's

1833 Vintage Reserve Cheddar,

Coulommiers, Fourme d'Ambert &

Dazel Ash goat's cheese served with

crackers & accompaniments / 12.50

ALLERGENS & CALORIES:

Please scan the QR code for allergen & calorie 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.



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.