

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

### TO START

we love

CHEESE SOUFFLE <sup>(v)</sup> <sup>360kcal</sup> with a rich Coastal Cheddar sauce / 6.95

#### COURGETTE &

GARLIC SOUP <sup>(v)</sup> <sup>300kcal</sup> baguette / 6.95 | <sup>(ve)</sup> without crème fraîche <sup>233kcal</sup>

#### CHALKSTREAM®

TROUT GRAVADLAX with PICKLED CUCUMBER <sup>194kcal</sup> horseradish cauliflower, trout caviar / 9.95

#### MORTEAU SAUSAGE

SALAD <sup>602kcal</sup> pan-fried smoked Morteau sausage, white wine potato salad, poached Arlington White, Dijon mustard dressing / 9.50

#### PAN-FRIED

KING SCALLOPS <sup>220kcal</sup> cauliflower purée, curried cauliflower florets, curry oil & coriander / 9.95

### NIBBLES

#### OLIVES <sup>(ve)</sup> <sup>125kcal</sup>

Rustica olives / 3.25

#### BAGUETTE <sup>(v)</sup> <sup>193kcal</sup>

with Netherend Farm salted butter / 3.75 | <sup>(ve)</sup> without butter <sup>80kcal</sup>

#### BAGUETTE with DIPS <sup>(v)</sup> <sup>632kcal</sup>

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

#### ANCHOVY APPETISER <sup>868kcal</sup>

anchovy butter, anchovies, sourdough / 4.95

#### HAM HOCK TERRINE with

RHUBARB CHUTNEY <sup>892kcal</sup> toasted sourdough, pickled vegetables / 9.50

#### CRAB & SWEETCORN

BON-BONS with BROWN CRAB MAYONNAISE <sup>356kcal</sup> guacamole / 9.75

#### ESCARGOTS <sup>350kcal</sup>

six snails with garlic & herb butter, baguette / 7.50

#### BURRATA with

LOVAGE PESTO <sup>531kcal</sup> broad beans & smoked piquillo peppers / 9.95

#### BEETROOT TARTARE <sup>(ve)</sup> <sup>251kcal</sup>

pickled & marinated beetroot, horseradish crème fraîche / 7.95

#### BRAISED ASPARAGUS

with POACHED ARLINGTON WHITE <sup>(v)</sup> <sup>364kcal</sup> 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

#### PROVENCAL LAMB

ROULADE <sup>1194kcal</sup> confit onion & herb stuffing, herb crust, Dauphinoise potato, minted pea salad, pea purée, lamb jus / 19.95

#### SLOW-COOKED

BOEUF BOURGUIGNON <sup>656kcal</sup> red wine sauce, lardons, baby onions, mushrooms & smooth mash / 19.95

#### CHICKEN BALLOTINE <sup>668kcal</sup>

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 <sup>732kcal</sup> fried squid, sautéed potatoes, confit onion, grilled artichoke & croutons / 18.95

#### PAN-FRIED STONE BASS

with SAFFRON & WHITE WINE SAUCE <sup>735kcal</sup> poached mussels, samphire, prawn potatoes with wilted spinach & saffron oil / 22.50

#### OUTDOOR-REARED

#### APPLEWOOD SMOKED

PORK RIBEYE <sup>1293kcal</sup> Dauphinoise potato, apple sauce, apple & pear chutney, pork jus / 19.95

#### HALLOUMI BURGER <sup>(v)</sup> <sup>1199kcal</sup>

Laverstoke Park buffalomi, guacamole, house coleslaw & French fries / 15.50 <sup>(JB)</sup> <sup>825kcal</sup>

#### FREE-RANGE

BEEF BURGER <sup>1144kcal</sup> brioche bun, tomato chutney, garlic mayonnaise & French fries / 15.50

Add: chorizo ketchup 1.50 <sup>105kcal</sup>, bacon 2.00 <sup>109kcal</sup>, Gorgonzola 1.50 <sup>78kcal</sup>, Emmental 1.50 <sup>79kcal</sup>

#### RUMP (8oz) <sup>869kcal</sup> / 19.95

#### SIRLOIN (8oz) <sup>980kcal</sup> / 27.50

#### FILLET (7oz) <sup>899kcal</sup> 29.95

#### CHATEAUBRIAND for TWO

(14oz) <sup>1725kcal</sup> / 59.90 (allow 20 minutes for cooking & resting)

Add: 'Café de Paris' butter <sup>140kcal</sup>, Béarnaise <sup>223kcal</sup>, Roquefort <sup>130kcal</sup>, peppercorn <sup>43kcal</sup> sauce (1.95 each)

#### PLAICE MEUNIERE <sup>856kcal</sup>

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

#### CHALKSTREAM® TROUT

with WATERCRESS SAUCE <sup>602kcal</sup> crushed potatoes with watercress, toasted almonds / 18.95 <sup>(JB)</sup> <sup>825kcal</sup>

#### SMOKED HADDOCK

& TROUT FISHCAKE <sup>629kcal</sup> 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 <sup>(ve)</sup> <sup>459kcal</sup> pomegranate molasses & lemon vinaigrette dressing / 15.95 <sup>(JB)</sup> <sup>825kcal</sup>  
Add: Laverstoke Park Bufeta (v) <sup>193kcal</sup> 2.50

#### ROASTED CAULIFLOWER

STEAK with CURRIED CAULIFLOWER PUREE <sup>(ve)</sup> <sup>550kcal</sup> herbed cauliflower couscous, nuts & pomegranate seeds / 14.95

#### MOROCCAN VEGETABLE

TAGINE <sup>(ve)</sup> <sup>841kcal</sup> harissa aubergine, roast butternut squash, pistachio & almond couscous, harissa & lemon dressing / 14.95 <sup>(JB)</sup> <sup>825kcal</sup>

#### TO FINISH

we love

#### TARTE AU CITRON <sup>(v)</sup> <sup>619kcal</sup>

Normandy crème fraîche, lemon zest confit / 9.50

#### PISTACHIO SOUFFLE <sup>(v)</sup> <sup>337kcal</sup>

a BB classic served with rich chocolate ice cream / 8.65

#### TREACLE SPONGE <sup>(ve)</sup> <sup>809kcal</sup>

with bitter orange marmalade, Cointreau sauce, nougatine crisp, vegan crème fraîche / 8.95 (nut-free without nougatine crisp)

#### RHUBARB & GINGER

CRUMBLE <sup>(ve)</sup> <sup>428kcal</sup> English rhubarb with ginger & citrus crumble, vanilla ice cream / 7.50

We welcome children

For little ones we have our children's menu. Please ask your server for a copy. We also have "Jeune Blanc" <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 or fish bones.

#### SIDES

FRENCH FRIES <sup>(ve)</sup> <sup>377kcal</sup> / 4.25

#### MINTED NEW

POTATOES <sup>(ve)</sup> <sup>159kcal</sup> / 4.50

FRENCH BEANS <sup>(v)</sup> <sup>178kcal</sup> / 4.65

SMOOTH MASH <sup>(v)</sup> <sup>188kcal</sup> / 4.25

SPRING VEGETABLES <sup>(ve)</sup> <sup>84kcal</sup> / 4.50

#### MIXED LEAF SALAD <sup>(ve)</sup> <sup>11kcal</sup>

choice of dressing: classic French <sup>260kcal</sup> or house balsamic with fig leaf oil <sup>135kcal</sup> / 4.25

RATATOUILLE <sup>(ve)</sup> <sup>115kcal</sup> / 4.50

#### CHOCOLATE FONDANT

with CAMEL SAUCE <sup>(v)</sup> <sup>682kcal</sup> salted caramel ice cream, hazelnut tuile / 9.50

#### JUDE'S ICE CREAM &

SORBETS <sup>(v)</sup> | <sup>(ve)</sup> without biscuit three scoops <sup>calories shown per scoop</sup> with Gavotte biscuit <sup>44kcal</sup> / 5.95

Ice cream: vanilla <sup>64kcal</sup>, chocolate <sup>63kcal</sup>, strawberry <sup>65kcal</sup>, salted caramel <sup>67kcal</sup>, coconut <sup>71kcal</sup>, honeycomb <sup>73kcal</sup>  
Sorbet: raspberry <sup>33kcal</sup>, mango <sup>35kcal</sup>, lemon <sup>42kcal</sup>, tropical fruits <sup>47kcal</sup>, blackcurrant <sup>36kcal</sup>

#### CHEESE SELECTION <sup>637kcal</sup>

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.