

Sunday Menu

AVAILABLE UNTIL 5PM
roasts subject to availability thereafter

TWO COURSES for 24.00 | ADD A THIRD for 6.00 (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 / 8.15

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

TO START

we love

CHEESE SOUFFLE  360kcal
with a rich Coastal Cheddar sauce / 6.95


HAM HOCK TERRINE with RHUBARB CHUTNEY 892kcal
toasted sourdough, pickled vegetables / 9.50

CRAB & SWEETCORN BON-BONS with BROWN CRAB MAYONNAISE 356kcal
guacamole / 9.75



NIBBLES

OLIVES  125kcal
Rustica olives / 3.25

BAGUETTE  193kcal
with Netherend Farm salted butter / 3.75 |  without butter 80kcal

BAGUETTE with DIPS  632kcal
saffron rouille, olive oil & balsamic reduction, spiced roast tomato & red pepper / 5.25

ANCHOVY APPETISER 868kcal
anchovy butter, anchovies, sourdough / 4.95

COURGETTE & GARLIC SOUP  300kcal
baguette / 6.95 |  with vegan crème fraîche 233kcal

BURRATA with LOVAGE PESTO 531kcal
broad beans & smoked piquillo peppers / 9.95

BEETROOT TARTARE  251kcal
pickled & marinated beetroot, horseradish crème fraîche / 7.95

ESCARGOTS 350kcal
six snails with garlic & herb butter, baguette / 7.50

MAINS

The Roasts

Our roasts are served with cauliflower cheese, roast seasonal vegetables, Savoy cabbage & 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


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

CHICKEN BALLOTINE 668kcal
sun-dried tomato & olive tapenade stuffing, cherry tomato fondue, chargrilled courgette, ratatouille / 18.50


OUTDOOR-REARED APPLEWOOD SMOKED PORK RIBEYE 1293kcal
Dauphinoise potato, apple sauce, apple & pear chutney, pork jus / 19.95

FREE-RANGE BEEF BURGER 1144kcal
brioche bun, tomato chutney, garlic mayonnaise & French fries / 15.50
Add: chorizo ketchup 1.50 105kcal, bacon 2.00 109kcal, Gorgonzola 1.50 78kcal, Emmental 1.50 79kcal

STEAK FRITES 1009kcal
rump steak (Soz), French fries, 'Café de Paris' herb & mustard butter / 19.95
(4.00 supplement applies when ordering two or three courses)

ROAST BEEF 1110kcal
grass-fed British beef with horseradish sauce / 19.50  643kcal

HALF A ROAST GRAIN-FED CHICKENE 1101kcal / 19.95  549kcal


BEETROOT & SMOKED CHEDDAR PARCELE  1225kcal
with orange zest & truffled artichoke pesto / 17.95

FROM THE SEA

Fish & seafood from abundant, sustainable sources rated highly by the Good Fish Guide



PAN-FRIED SEA BREAM with BOUILLABAISSE SAUCE 732kcal
fried squid, sautéed potatoes, confit onion, grilled artichoke & croutons / 18.95


SMOKED HADDOCK & TROUT FISHCAKE 629kcal
poached Arlington White, spring vegetables, warm tartare beurre blanc sauce / 16.50

CHALKSTREAM® TROUT with WATERCRESS SAUCE 602kcal
crushed potatoes with watercress, toasted almonds / 18.95  825kcal

FROM THE FIELD

From hand-picked farmers who care passionately about quality

FREEKEH & QUINOA SALAD with AVOCADO  459kcal
pomegranate molasses & lemon vinaigrette dressing / 15.95  825kcal
Add: Laverstoke Park Bufeta (v) 193kcal 2.50

ROASTED CAULIFLOWER STEAK with CURRIED CAULIFLOWER PUREE  550kcal
herbed cauliflower couscous, nuts & pomegranate seeds / 14.95

SIDES


FRENCH FRIES  377kcal / 4.25

MINTED NEW POTATOES  159kcal / 4.50

FRENCH BEANS  178kcal / 4.65

SMOOTH MASH  188kcal / 4.25


SPRING VEGETABLES  84kcal / 4.50


MIXED LEAF SALAD  11kcal
choice of dressing: classic French 260kcal or house balsamic with fig leaf oil 135kcal / 4.25


RATATOUILLE  115kcal / 4.50


TO FINISH

we love


TARTE AU CITRON  619kcal
Normandy crème fraîche, lemon zest confit / 9.50


PISTACHIO SOUFFLE  337kcal
a BB classic served with rich chocolate ice cream / 8.65

TREACLE SPONGE  609kcal
with bitter orange marmalade, Cointreau sauce, nougatine crisp, vegan crème fraîche / 8.95
(nut-free without nougatine crisp)

RHUBARB & GINGER CRUMBLE  428kcal
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"  dishes for children who can try half portion main dishes for half price.

 Suitable for vegetarians

 Suitable for vegans

Some of our dishes may contain olive stones or fish bones.



CHOCOLATE FONDANT with CARAMEL SAUCE  682kcal
salted caramel ice cream, hazelnut tuile / 9.50

JUDE'S ICE CREAM & SORBETS  |  without biscuit
three scoops calories shown per scoop with Gavotte biscuit 44kcal / 5.95
Ice cream: vanilla 64kcal, chocolate 63kcal, strawberry 65kcal, salted caramel 67kcal, coconut 71kcal, honeycomb 73kcal
Sorbet: raspberry 33kcal, mango 35kcal, lemon 42kcal, tropical fruits 47kcal, blackcurrant 36kcal

CHEESE SELECTION 637kcal
Brebis Ossau-Iraty, Barber's 1833 Vintage Reserve Cheddar, Coulommiers, Fourme d'Ambert & Dazel Ash goat's cheese served with crackers & accompaniments / 12.50
(Cheese is not included in the two or three course price offer)

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.