

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

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

PRIME BRITISH CHARGRILLED STEAK

*Our steaks are served with French
fries, green salad & a garlic tomato*

RUMP (8oz) / 20.95

SIRLOIN (8oz) / 27.75

FILLET (7oz) / 30.95

*Add: 'Café de Paris' butter, Béarnaise,
Roquefort, peppercorn sauce (1.95 each)*

(v) Suitable for vegetarians

(ve) Suitable for vegans

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

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.



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.

STARTERS

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

PATE de CAMPAGNE
coarse pork terrine with pickles,
sourdough & pear chutney / 9.95

MAINS

PROVENCAL 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

PHEASANT & VENISON
SAUSAGES with TRUFFLE
MASH (JB)
braised chestnuts, mushrooms,
redcurrants, cherry apple, port
& red wine sauce / 17.50

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

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

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

GOLDEN BEETROOT TART (ve)
marinated beetroot, shaved pear,
frisée & dandelion salad, apricots,
walnuts, beetroot dressing / 14.95

HALLOUMI BURGER with
HOUSE COLESLAW (v) (JB)
Laverstoke Park buffalo, 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*

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

MALABAR FISH CURRY
with TOASTED COCONUT
roast line-caught haddock with
coconut milk & aromatic spices,
grilled king prawn, shallot crisps
& coconut rice / 19.80

Please note that we are unable to accommodate any changes to the dishes as described on our menu during this busy time. If you have any specific dietary requirements please ask for our Gluten-free Dairy-free menu. Thank you for your understanding.

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

LANSON PERE ET FILS

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

LIQUEURS 25ML UNLESS STATED

DISARONNO AMARETTO	4.95
BAILEYS IRISH CREAM 50ML	4.95
COINTREAU	4.95
LUXARDO LIMONCELLO	4.95

PORTS & SHERRIES 50ML

COCKBURN'S RUBY	7.45
DOW'S TAWNY	7.45
GRAHAM'S LBV	8.20
HARVEY'S BRISTOL CREAM	4.95
TIO PEPE	4.95

COGNACS & BRANDIES 25ML

ST-REMY XO	4.95
REMY MARTIN VSOP	5.95
MARTELL XO	13.90
LECOMPTE ORIGINEL	4.95
CALVADOS	
JANNEAU VSOP ARMAGNAC	5.45

DESSERTS

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

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

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

AFTER DINNER COCKTAILS

WOODFORD RESERVE OLD FASHIONED 10.60

The world's No.1 classic cocktail. A large measure of Woodford Reserve bourbon, stirred with bitters & sugar. Served with a fresh orange zest

SALTED CARAMEL ESPRESSO MARTINI 10.35

A twist on the modern classic. Made with Absolut vanilla vodka, Tia Maria, salted caramel syrup & Illy espresso. Garnished with salted caramel popcorn (switch to Grey Goose vodka +1.50)

BOISSONS CHAUDES

ILLY COFFEE

americano, espresso, macchiato 3.35

cappuccino, flat white, latte, mocha 3.60

TAYLORS of HARROGATE TEA 3.10

Yorkshire Gold, decaf, Earl Grey, peppermint, sencha green, sweet rhubarb

DELUXE HOT CHOCOLATE 4.10

topped with whipped cream, mini marshmallows & flaked chocolate

LIQUEUR COFFEE 8.30

Baileys, Cointreau, Disaronno Amaretto, Jameson, St-Rémy XO, Tia Maria

Fancy a sweet treat?

CHOCOLATE TRUFFLES (v) 2.70

three Champagne truffles