

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

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

TO START

we love

CHEESE SOUFFLE (v) with a rich Coastal Cheddar sauce / 6.95

HAM HOCK TERRINE

with RHUBARB CHUTNEY toasted sourdough, pickled vegetables / 9.50

CRAB & SWEETCORN

BON-BONS with BROWN CRAB MAYONNAISE guacamole / 9.75

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

COURGETTE & GARLIC

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

BURRATA with LOVAGE PESTO

broad beans & smoked piquillo peppers / 9.95

BEETROOT TARTARE (ve)

pickled & marinated beetroot, horseradish crème fraîche / 7.95

ESCARGOTS

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

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

CHICKEN BALLOTINE

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

OUTDOOR-REARED APPLEWOOD SMOKED PORK RIBEYE

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

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

STEAK FRITES

rump steak (8oz), French fries, 'Café de Paris' herb & mustard butter / 19.95 (4.00 supplement applies when ordering two or three courses)

ROAST BEEF (JB)

grass-fed British beef with horseradish sauce / 19.50

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

BEETROOT & SMOKED CHEDDAR PARCEL (v) 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 BOUILLABAISSA SAUCE

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

SMOKED HADDOCK & TROUT FISHPASTE

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

CHALKSTREAM® TROUT with WATERCRESS SAUCE (JB)

crushed potatoes with watercress, toasted almonds / 18.95

FROM THE FIELD

From hand-picked farmers who care passionately about quality

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

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

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

RHUBARB & GINGER CRUMBLE (ve)

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

TREACLE SPONGE (ve)

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

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.



CHOCOLATE FONDANT with CARAMEL SAUCE (v)

salted caramel ice cream, hazelnut tuile / 9.50

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 (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.