

# Sunday Menu

AVAILABLE UNTIL 5PM  
roasts subject to availability thereafter

TWO COURSES for 25.00 | 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 / 8.90

### HOUSE BLOODY MARY

Ketel One vodka, tomato juice & a perfectly balanced blend of spices & seasoning / 9.60

### BLOOD ORANGE PALOMA

Patrón Silver tequila, pink grapefruit juice, Fever-Tree blood orange soda, fresh lime juice, agave syrup, grapefruit slice, lime wedge / 11.60

### LANSON PERE ET FILS CHAMPAGNE

crisp, zesty, elegant (125ml glass) / 10.15

## TO START

we love

CHEESE SOUFFLE <sup>(v)</sup>  
with a rich Coastal Cheddar sauce / 7.95

### HAM HOCK TERRINE

with RHUBARB CHUTNEY  
toasted sourdough, pickled vegetables / 9.95

### CRAB & SWEETCORN

BON-BONS with BROWN CRAB MAYONNAISE  
guacamole / 9.95

## NIBBLES

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

Rustica olives / 3.50

BAGUETTE <sup>(v)</sup> | <sup>(ve)</sup> without butter  
with Netherend Farm salted butter / 3.75

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

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

### ANCHOVY APPETISER

anchovy butter, anchovies, sourdough / 4.95

### COURGETTE & GARLIC

SOUP <sup>(v)</sup> | <sup>(ve)</sup> without crème fraîche  
baguette / 7.45

### BURRATA with LOVAGE PESTO

broad beans & smoked piquillo peppers / 9.95

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

pickled & marinated beetroot, horseradish crème fraîche / 8.50

### ESCARGOTS

six snails with garlic & herb butter, baguette / 7.95

## 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.

### ROAST BEEF <sup>(JB)</sup>

grass-fed British beef with horseradish sauce / 19.95

### HALF A ROAST GRAIN-FED CHICKEN <sup>(JB)</sup> / 19.95

BEETROOT & SMOKED CHEDDAR PARCEL <sup>(v)</sup>  
with orange zest & truffled artichoke pesto / 17.95

## 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 / 20.40

### CHICKEN BALLOTINE

sun-dried tomato & olive tapenade stuffing, cherry tomato fondue, chargrilled courgette, ratatouille / 19.25

### 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 / 16.50  
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 / 20.95  
(4.00 supplement applies when ordering two or three courses)

## FROM THE SEA

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

### PAN-FRIED SEA BREAM with BOUILLABAISSÉ SAUCE

fried squid, sautéed potatoes, confit onion, grilled artichoke & croutons / 19.95

### SMOKED HADDOCK & TROUT FISHCAKE

poached Arlington White, spring vegetables, warm tartare beurre blanc sauce / 17.50

### CHALKSTREAM® TROUT with WATERCRESS SAUCE <sup>(JB)</sup>

crushed potatoes with watercress, toasted almonds / 19.50

## FROM THE FIELD

From hand-picked farmers who care passionately about quality

### FREEKEH & QUINOA SALAD with AVOCADO <sup>(ve)</sup> <sup>(JB)</sup>

pomegranate molasses & lemon vinaigrette dressing / 16.25  
Add: Laverstoke Park Bufeta (v) 2.50

### ROASTED CAULIFLOWER STEAK with CURRIED CAULIFLOWER PUREE <sup>(ve)</sup>

herbed cauliflower couscous, nuts & pomegranate seeds / 15.70

## SIDES

FRENCH FRIES <sup>(ve)</sup> / 4.50

MINTED NEW POTATOES <sup>(ve)</sup> / 4.75

FRENCH BEANS <sup>(v)</sup> / 4.90

SMOOTH MASH <sup>(v)</sup> / 4.50

SPRING VEGETABLES <sup>(ve)</sup> / 4.75

MIXED LEAF SALAD <sup>(ve)</sup>  
choice of dressing: classic French or house balsamic with fig leaf oil / 4.50

RATATOUILLE <sup>(ve)</sup> / 4.75

## TO FINISH

we love

TARTE AU CITRON <sup>(v)</sup>  
Normandy crème fraîche, lemon zest confit / 9.95

PISTACHIO SOUFFLE <sup>(v)</sup>  
a BB classic served with rich chocolate ice cream / 9.65

### RHUBARB & GINGER CRUMBLE <sup>(ve)</sup>

English rhubarb with ginger & citrus crumble, vanilla ice cream / 8.50

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

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" <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.



CHOCOLATE FONDANT with CARAMEL SAUCE <sup>(v)</sup>  
salted caramel ice cream, hazelnut tuile / 9.95

JUDE'S ICE CREAM & SORBETS <sup>(v)</sup> | <sup>(ve)</sup> without biscuit  
three scoops with Gavotte biscuit / 6.95  
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 / 13.00  
(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 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.