

SUNDAY MENU

AVAILABLE UNTIL 5PM

roasts subject to availability thereafter

TWO COURSES FOR 23.00

ADD A THIRD FOR 5.00 (OR DISHES AS PRICED)

APERITIFS

Signature Gin & Tonic

Tanqueray gin, St-Germain elderflower liqueur, Fever-Tree Refreshingly Light Mediterranean tonic, lemon wedge, cucumber slice, rosemary sprig / 7.60

House Bloody Mary

Ketel One vodka, tomato juice & a perfectly balanced blend of spices & seasoning / 8.10

Blood Orange Paloma

Patrón Silver tequila, pink grapefruit juice, Fever-Tree blood orange soda, fresh lime juice, agave syrup, grapefruit slice, lime wedge / 10.10

Lanson Père et Fils Champagne | ve

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

STARTERS

We love

Cheese soufflé | v

with a rich West Country Cheddar sauce / 6.95

Wild mushroom fricassee | ve

truffled arancini / 9.95

Jerusalem artichoke & winter leek salad | ve

pan-fried king oyster mushrooms, curly endive, truffle vinaigrette, toasted hazelnuts / 9.95

NIBBLES TO SHARE

Rustica olives | ve / 3.10

Garlic baguette | v / 4.65

Baguette | v

with Netherend Farm salted butter / 3.65
(ve without butter)

Baguette with dips | v

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

Mediterranean fish soup

traditionally served with Gruyère cheese, croutons & saffron rouille / 8.50

Crab & sweetcorn bon-bons

celeriac & apple salad, chipotle mayonnaise / 9.50

Pâté de Campagne

coarse pork terrine with pickles, sourdough & pear chutney / 9.50

Escargots

six snails with garlic & herb butter, baguette / 7.45

MAINS

Our Roasts

Our roasts are served with cauliflower cheese, roast seasonal vegetables, kale & bottomless roast potatoes, Yorkshires & gravy.

Award-winning butcher, Aubrey Allen, supplies the highest quality, ethically reared meat for our delicious roasts.

Roast beef (PG)

grass-fed British beef with horseradish sauce / 18.95

Half a roast grain-fed chicken (PG)

/ 18.95

Beetroot & smoked Cheddar parcel | v

with orange zest & truffled artichoke pesto / 16.45

From the farm

Sourced with care from some of the best producers & farmers in the country

Provençal lamb roulade

onion confit & herb stuffing, herb crust, Dauphinoise potato, carrots, shallot & garlic purée, confit garlic, lamb jus / 18.95

Outdoor-reared applewood smoked pork ribeye

Lincolnshire pork with Armagnac soaked prune, Dauphinoise potato, charred hispi cabbage & pork crackling / 19.65

Free-range beef burger

brioche bun, tomato chutney, garlic mayonnaise & chips / 14.95

Add: chorizo ketchup 1.50, bacon 2.00, Gorgonzola 1.50, Emmental 1.50

Steak Frites

8oz rump steak, chips, 'Café de Paris' herb & mustard butter / 19.95
(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

ChalkStream® trout

with brown shrimps (PG) cauliflower purée, beurre noisette, spring onion crushed potatoes, capers & parsley / 16.95

Malabar fish curry

with toasted coconut roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice / 19.25

From the field

From hand-picked farmers that care passionately about quality

Moroccan vegetable tagine | ve (PG)

harissa aubergine, roast butternut squash, peppers, olives, harissa lemon dressing with pistachio & almond couscous / 14.95

Grilled cauliflower steak with parsley & walnut pesto | ve

herb & nut breadcrumb, sweet potato fries / 15.25

SIDES

Chips | ve / 4.25

Buttered French beans | v / 4.50

Sweet potato fries | ve / 4.50

Truffled celeriac mash | v / 4.50

Charred hispi cabbage | v crisp spiced corn / 4.25

Mixed leaf salad | ve choice of dressing: classic French or house balsamic with fig leaf oil / 4.25

DESSERTS

We love

Treacle sponge | ve

with bitter orange marmalade, orange & lime zest, blood orange segments, Cointreau sauce, nougatine crisp, vegan crème fraîche / 7.95
(nut-free without nougatine crisp)

Pistachio soufflé | v

with rich chocolate ice cream / 8.50

Bramley apple & blackberry crumble | ve

vanilla ice cream / 7.95

Chocolate delicie | v

crisp feuilletine base, dark chocolate ganache, cocoa tuile, glazed hazelnuts & pistachios, dark chocolate sauce, honeycomb ice cream / 8.95

We welcome children

For little ones we have our children's menu. Please ask your server for a copy. We also have "Pub Grub" (PG) 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, shot, or fish bones.

Pear amandine tart | v

almond sponge with poached pear, dark chocolate sauce, Normandy crème fraîche / 6.95

Jude's ice cream & sorbets | v

three scoops with Gavotte biscuit / 5.80
(ve without biscuit)

Ice cream: vanilla, chocolate, strawberry, salted caramel, coconut, honeycomb
Sorbets: raspberry, mango, lemon, blood orange, blackcurrant

Cheese selection

Cornish Brie, Stilton, Ossau-Iraty, Morbier & Rosary goat's cheese served with crackers & accompaniments / 12.50
(Cheese is not included in the two or three course price offer)

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. **Calories - see reverse**

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.