

OUR AUTUMN MENU

Autumn brings the promise of windy walks, woolly scarves and log fires. It also brings a bounty of wonderful, seasonal ingredients so we invite you to pull up a chair & savour the flavours of autumn with us...

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

Cheese soufflé

with Ford Farm rich Coastal Cheddar sauce / 6.95

Wild mushroom fricassee | ve truffled arancini / 9.95

Mediterranean fish soup traditionally served with Gruyère cheese, croutons & saffron rouille / 8.25

Morteau sausage & potato salad pan-fried smoked Morteau sausage, white wine potato salad, poached free-range egg, curly endive & Dijon mustard / 9.25

Baked Saint-Marcellin cheese | truffle honey / 8.50

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

NIBBLES TO SHARE

Rustica olives | ve with Netherend Farm salted butter / 3.65

Garlic baguette | ve with Netherend Farm salted butter / 3.65

Baguette | ve with Netherend Farm salted butter / 3.65

Baguette with dips | ve saffron rouille, olive oil & balsamic reduction, spiced roast tomato & red pepper / 4.95

Grilled mackerel with green apple sauce fresh apple & caper salad, parsley oil / 9.95

Beetroot terrine | ve horseradish cream, marinated beetroot & watercress salad / 8.95

Moules Marinière rope-grown Scottish mussels with a traditional white wine & shallot sauce, baguette / 8.95

Escargots six snails with garlic & herb butter, baguette / 7.45

We love

Crab & sweetcorn bon-bons celeriac & apple salad, chipotle mayonnaise / 9.25

MAINS

From the farm & grill

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

Slow-cooked beef bourguignon red wine sauce, lardons, baby onions, mushrooms & smooth mash / 19.50

Merguez sausage tagine roast butternut squash, peppers, olives, harissa & lemon dressing with pistachio & almond couscous / 16.95

Gressingham duck leg confit with blackberry sauce Loomswood Farm duck, French beans, carrots, Dauphinoise potato, poached blackberries / 18.95

Halloumi burger with house coleslaw | grilled Laverstoke Park buffalomi, lime & paprika mayonnaise, guacamole, spiced mango chutney, house coleslaw & sweet potato fries / 14.95

Outdoor-reared applewood smoked pork ribeye Lincolnshire pork with armagnac soaked prune, Dauphinoise potato, charred hispi cabbage & pork crackling / 19.50

SEASONAL FAVOURITE

Chicken ballotine with wild mushrooms truffled celeriac mash, French beans, jus gras / 19.95

Free-range beef burger brioche bun, tomato chutney, garlic mayonnaise & French fries / 14.95
Add: chorizo ketchup, bacon, Gorgonzola, Emmental

St Austell's beef & ale pie with lardons, mushrooms & puff pastry crust, served with a Tribute ale taster & smooth mash / 15.95

From the sea & river

Fish and seafood from abundant, sustainable sources top-rated by the Good Fish Guide

SEASONAL FAVOURITE

Pan-fried cod with Marinière sauce rope-grown Scottish mussels, clams, samphire, leeks & new potatoes / 18.75

Malabar fish curry with toasted coconut roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice / 18.95

ChalkStream® trout with brown shrimps cauliflower purée, beurre noisette, spring onion crushed potatoes, capers & parsley / 16.95

Moules Marinière rope-grown Scottish mussels with a traditional white wine & shallot sauce, chips / 16.95

From the field

From hand-picked suppliers who care passionately about quality

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

Bulgur wheat salad | wild mushrooms, roast beetroot & butternut squash, tarragon oil, crispy kale / 14.75

SEASONAL FAVOURITE

Grilled cauliflower steak with parsley & walnut pesto herb & nut breadcrumb, sweet potato fries / 15.25

Prime British chargrilled steak

Aubrey Allen, butcher to the Royal Family, selects for us the very best, grass-fed beef which is ethically reared & 30-day dry aged for flavour & tenderness

Our steaks are served with chips, green salad & a garlic tomato

Rump 8oz / 19.95

Sirloin 8oz / 26.75

Fillet 7oz / 29.95

Chateaubriand for two 14oz allow 20 minutes for cooking & resting

Add: 'Café de Paris' butter, Béarnaise, Roquefort, peppercorn sauce / 1.95 each

DESSERTS

Blackcurrant trio | poached blackcurrants, blackcurrant mousse & sorbet, crystallised violets / 7.95

Bramley apple & blackberry crumble | Normandy crème fraîche (ve with vanilla ice cream)

We love

Chocolate delicé | crisp feuilletine base, dark chocolate ganache, cacao tuile, glazed hazelnuts & pistachios, dark chocolate sauce, honeycomb ice cream / 8.50

We welcome children

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

Adults need around 2000kcal a day

SIDES

Chips | ve / 3.95

Buttered French beans | ve / 4.25

Sweet potato fries | ve / 4.25

Truffled celeriac mash | ve / 4.25

Charred hispi cabbage | ve crisp spiced corn / 3.95

Mixed leaf salad | ve choice of dressing: classic French or house balsamic with fig leaf oil / 3.95

House coleslaw | ve / 3.95

Pistachio soufflé | ve with rich chocolate ice cream / 8.50

Sticky toffee pudding | ve with a cocoa & citrus crisp, nougatine, Normandy crème fraîche / 6.95

Jude's ice cream & sorbets | ve three scoops with Gavotte biscuit (ve without biscuit)

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

Cheese selection | ve Cornish Brie, St Nectaire, Stilton, Cantal Entre-Deux & Rosary goat's cheese served with crackers & accompaniments / 12.00

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 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.

