

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

truffled arancini / 9.95

Mediterranean fish soup

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

Pâté de Campagne

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

Grilled mackerel with

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

NIBBLES TO SHARE

Rustica olives | ve 125kcal / 2.95

Garlic baguette | v 471kcal / 4.65

Baguette | v 193kcal

with Netherend Farm salted butter / 3.65
(ve without butter 80kcal)

Baguette with dips | v 632kcal

saffron rouille, olive oil & balsamic reduction, spiced roast tomato & red pepper / 4.95

Beetroot terrine | ve 176kcal

horseradish cream, marinated beetroot & watercress salad / 8.95

Escargots 350kcal

six snails with garlic & herb butter, baguette / 7.45

We love

Crab & sweetcorn bon-bons 292kcal

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 656kcal

red wine sauce, lardons, baby onions, mushrooms & smooth mash / 19.50

Merguez sausage tagine 1261kcal (PG) 875kcal

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

Gressingham duck leg confit

with blackberry sauce 780kcal

Loomswood Farm duck, French beans, carrots, Dauphinoise potato, poached blackberries / 18.95

Outdoor-reared applewood smoked

pork ribeye 1455kcal

Lincolnshire pork with armagnac soaked prune, Dauphinoise potato, charred hispi cabbage & pork crackling / 19.50

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 449kcal

rope-grown Scottish mussels, clams, samphire, leeks & new potatoes / 18.75

Malabar fish curry

with toasted coconut 573kcal

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

From the field

From hand-picked suppliers who care passionately about quality

Moroccan vegetable tagine

| ve 834kcal (PG) 662kcal

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

Bulgur wheat salad | ve 599kcal

wild mushrooms, roast beetroot & butternut squash, tarragon oil, crispy kale / 14.75

SEASONAL FAVOURITE

Chicken ballotine

with wild mushrooms 1008kcal

truffled celeriac mash,
French beans, jus gras / 19.95

Free-range beef burger 1143kcal

brioche bun, tomato chutney, garlic mayonnaise & French fries / 14.95

Add: chorizo ketchup 105kcal, bacon 109kcal, Gorgonzola 78kcal, Emmental 79kcal / 1.50 each

St Austell's beef & ale pie 1460kcal

with lardons, mushrooms & puff pastry crust, served with a Tribute ale taster & smooth mash / 15.95

ChalkStream® trout

with brown shrimps 545kcal (PG) 295kcal

cauliflower purée, beurre noisette, spring onion crushed potatoes, capers & parsley / 16.95

SEASONAL FAVOURITE

Grilled cauliflower steak with

parsley & walnut pesto | ve 1079kcal

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 869kcal / 19.95

Sirloin 8oz 980kcal / 26.75

Fillet 7oz 899kcal / 29.95

Chateaubriand for two

14oz 1725kcal / 59.90

allow 20 minutes for cooking & resting

Add: 'Café de Paris' butter 140kcal, Béarnaise 223kcal, Roquefort 130kcal, peppercorn 43kcal sauce / 1.95 each

DESSERTS

Blackcurrant trio | ve 325kcal

poached blackcurrants, blackcurrant mousse & sorbet, crystallised violets / 7.95

Bramley apple & blackberry

crumble | v 637kcal

Normandy crème fraîche / 7.95

(ve with vanilla ice cream 547kcal)

We love

Chocolate delicie | v 515kcal

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

SIDES

Chips | ve 377kcal / 3.95

Buttered French beans | v 178kcal / 4.25

Sweet potato fries | ve 399kcal / 4.25

Truffled celeriac mash | v 228kcal / 4.25

Charred hispi cabbage | v 114kcal

crisp spiced corn / 3.95

Mixed leaf salad | ve 11kcal

choice of dressing: classic French 260kcal
or house balsamic with fig leaf oil 135kcal
/ 3.95

Pistachio soufflé | v 337kcal

with rich chocolate ice cream / 8.50

Sticky toffee pudding | v 790kcal

with a cocoa & citrus crisp, nougatine, Normandy crème fraîche / 6.95

Jude's ice cream & sorbets | v

three scoops calories shown per scoop

with Gavotte biscuit 44kcal / 5.75

(ve without biscuit)

Ice cream: vanilla 64kcal, chocolate 63kcal, strawberry 65kcal, salted caramel 67kcal, coconut 71kcal, honeycomb 73kcal
Sorbets: raspberry 33kcal, mango 35kcal, lemon 42kcal, blood orange 40kcal, blackcurrant 36kcal

Cheese selection | v 530kcal

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

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, date stone, or fish bones.

Adults need around 2000kcal a day

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.



SCAN FOR ALLERGENS

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.