

## SUNDAY MENU

AVAILABLE UNTIL 5PM

subject to availability thereafter

TWO COURSES FOR 22.50

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

#### Cheese soufflé

360kcal | v with Ford Farm rich Coastal Cheddar sauce / 6.95

#### Wild mushroom fricassee

280kcal | ve truffled arancini / 9.95

#### Mediterranean fish soup

612kcal traditionally served with Gruyère cheese, croutons & saffron rouille / 8.25

#### Pâté de Campagne

655kcal coarse pork terrine with pickles, sourdough & pear chutney / 9.50

### NIBBLES TO SHARE

#### Rustica olives

125kcal | ve / 2.95

#### Garlic baguette

471kcal | v / 4.65

#### Baguette

193kcal | v with Netherend Farm salted butter / 3.65 (ve without butter 80kcal)

#### Baguette with dips

632kcal | v saffron rouille, olive oil & balsamic reduction, spiced roast tomato & red pepper / 4.95

#### Beetroot terrine

176kcal | ve 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

#### 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.

#### From the farm

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

#### Merguez sausage tagine

1261kcal | PG 875kcal roast butternut squash, peppers, olives, harissa & lemon dressing with pistachio & almond couscous / 16.95

#### Gressingham duck leg confit

780kcal | v with blackberry sauce with blackberry sauce 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

#### 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

#### Steak Frites

1009kcal 8oz rump steak, chips, 'Café de Paris' herb & mustard butter / 19.95 (4.00 supplement applies when ordering two or three courses)

#### Roast beef

1106kcal | PG 643kcal grass-fed British beef with horseradish sauce / 18.50

#### Half a roast grain-fed

chicken 1098kcal | PG 549kcal / 18.50

#### Beetroot & smoked Cheddar

parcel 1209kcal | v with orange zest & truffled artichoke pesto / 15.95

#### From the sea

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

#### 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

834kcal | PG 662kcal | ve harissa aubergine, roast butternut squash, peppers, olives, harissa lemon dressing with pistachio & almond couscous / 14.95

#### Grilled cauliflower steak with

parsley & walnut pesto 1079kcal | ve herb & nut breadcrumb, sweet potato fries / 15.25

### SIDES

#### Chips

377kcal | ve / 3.95

#### Buttered French beans

178kcal | v / 4.25

#### Sweet potato fries

399kcal | ve / 4.25

#### Truffled celeriac mash

228kcal | v / 4.25

#### Charred hispi cabbage

114kcal | v

crisp spiced corn / 3.95

#### Mixed leaf salad

11kcal | ve choice of dressing: classic French 260kcal or house balsamic with fig leaf oil 135kcal / 3.95

### DESSERTS

#### Blackcurrant trio

325kcal | ve poached blackcurrants, blackcurrant mousse & sorbet, crystallised violets / 7.95

#### Bramley apple & blackberry

crumble 637kcal | v

Normandy crème fraîche / 7.95

(ve with vanilla ice cream 547kcal)

### We love

#### Chocolate delicie

515kcal | v crisp feuilletine base, dark chocolate ganache, cacao tuile, glazed hazelnuts & pistachios, dark chocolate sauce, honeycomb ice cream / 8.50

#### Pistachio soufflé

337kcal | v with rich chocolate 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" 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

#### Sticky toffee pudding

790kcal | v with a cocoa & citrus crisp, nougatine, Normandy crème fraîche / 6.95

#### Jude's ice cream & sorbets

3 scoops calories shown per scoop | v with Gavotte biscuit 44kcal / 5.75 (ve without biscuit)

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

#### Cheese selection

530kcal | v Cornish Brie, St Nectaire, Stilton, Cantal Entre-Deux & Rosary goat's cheese served with crackers & accompaniments / 12.00 (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.

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.



SCAN FOR ALLERGENS



MIX Paper from responsible sources FSC® C021563