

OUR WINTER MENU

Winter is about cosy nooks, roaring log fires & delicious hearty home-cooked food. Made with the best of the season's produce our menu is full of rich, earthy flavours. Pull up a chair & enjoy...

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 360kcal
with a rich West Country Cheddar sauce / 6.95

Wild mushroom fricassee | ve 213kcal
truffled arancini / 9.95

Mediterranean fish soup 612kcal
traditionally served with Gruyère cheese, croutons & saffron rouille / 8.50

Pan-fried king scallops 198kcal
with cauliflower purée, curried cauliflower florets, scallop roe, curry oil & coriander / 9.95

NIBBLES TO SHARE

Rustica olives | ve 125kcal / 3.10

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 / 5.25

Crab & sweetcorn bon-bons 655kcal
celeriac & apple salad, chipotle mayonnaise / 9.50

Jerusalem artichoke & winter leek salad | ve 236kcal
pan-fried king oyster mushrooms, curly endive, truffle vinaigrette, toasted hazelnuts / 9.95

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

Escargots 350kcal
six snails with garlic & herb butter, baguette / 7.45

MAINS

From the farm & grill

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

SEASONAL FAVOURITE

Provençal lamb roulade 1196kcal
onion confit & herb stuffing, herb crust, Dauphinoise potato, carrots, shallot & garlic purée, confit garlic, lamb jus / 18.95

Slow-cooked beef bourguignon 542kcal
red wine sauce, lardons, baby onions, mushrooms & smooth mash / 19.65

Chicken ballotine with wild mushrooms 1008kcal
truffled celeriac mash, French beans, jus gras / 19.95

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

From the sea & river

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

SEASONAL FAVOURITE

Pan-fried stone bass with saffron & white wine sauce 787kcal
poached mussels, samphire, wilted baby spinach with prawn potatoes & saffron oil / 22.50

Malabar fish curry with toasted coconut 573kcal
roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice / 19.25

Free-range beef burger 1143kcal
brioche bun, tomato chutney, garlic mayonnaise & French fries / 14.95
Add: chorizo ketchup 105kcal 1.50, bacon 109kcal 2.00, Gorgonzola 78kcal 1.50, Emmental 79kcal 1.50

Outdoor-reared applewood smoked pork ribeye 1496kcal
Lincolnshire pork with Armagnac soaked prune, Dauphinoise potato, charred hispi cabbage & pork crackling / 19.65

St Austell's beef & ale pie 1460kcal
with lardons, mushrooms & puff pastry crust, served with a Tribute ale taster & smooth mash / 15.95

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

ChalkStream® trout with brown shrimps (PG) 543kcal
cauliflower purée, beurre noisette, spring onion crushed potatoes, capers & parsley / 16.95

From the field

From hand-picked farmers that care passionately about quality

SEASONAL FAVOURITE

Golden beetroot tart | ve 568kcal
marinated beetroot, shaved pear, frisée & dandelion salad, apricots, walnuts, beetroot dressing / 14.95

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

Moroccan vegetable tagine | ve (PG) 841kcal
harissa aubergine, roast butternut squash, peppers, olives, harissa lemon dressing with pistachio & almond couscous / 14.95

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

Pear amandine tart | v
almond sponge with poached pear, dark chocolate sauce, Normandy crème fraîche / 6.95

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.

SIDES

Chips | ve 377kcal / 4.25

Buttered French beans | v 178kcal / 4.50

Sweet potato fries | ve 399kcal / 4.50

Truffled celeriac mash | v 228kcal / 4.50

Charred hispi cabbage | v 114kcal
crisp spiced corn / 4.25

Mixed leaf salad | ve 11kcal
choice of dressing: classic French 260kcal or house balsamic with fig leaf oil 135kcal / 4.25

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

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
Sorbet: raspberry, mango, lemon, blood orange, blackcurrant

Cheese selection
Cornish Brie, Stilton, Ossau-Iraty, Morbier & Rosary goat's cheese served with crackers & accompaniments / 12.50

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.

