

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 | ve 360kcal
with a rich West Country Cheddar sauce / 6.95

Wild mushroom fricassee

| ve 213kcal
truffled arancini / 9.95

Jerusalem artichoke

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

Mediterranean fish soup

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

Crab & sweetcorn bon-bons

655kcal
celeriac & apple salad, chipotle mayonnaise / 9.50

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

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 1106kcal
grass-fed British beef with horseradish sauce / 18.95

Half a roast grain-fed

chicken PG 1098kcal
/ 18.95

Beetroot & smoked Cheddar

parcel | v 1209kcal
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

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

Outdoor-reared applewood

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

Free-range beef burger

1143kcal
brioche bun, tomato chutney, garlic mayonnaise & chips / 14.95
Add: chorizo ketchup 105kcal 1.50, bacon 109kcal 2.00, Gorgonzola 78kcal 1.50, Emmental 79kcal 1.50

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)

From the sea

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

ChalkStream® trout

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

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

From the field

From hand-picked farmers that care passionately about quality

Moroccan vegetable

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

Grilled cauliflower steak with

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

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

DESSERTS

We love

Treacle sponge | ve 609kcal
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 337kcal

with rich chocolate ice cream / 8.50

Bramley apple & blackberry

crumble | ve 547kcal

vanilla ice cream / 7.95

Chocolate delicie

| v 515kcal

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 709kcal
almond sponge with poached pear, dark chocolate sauce, Normandy crème fraîche / 6.95

Jude's ice cream & sorbets

| v
three scoops calories shown per scoop
with Gavotte biscuit 44kcal / 5.80
(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

546kcal
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.

