

## OUR SPRING MENU

Colourful & vibrant, spring is a season full of promise. Our menu takes inspiration from the abundance of produce that is bursting with flavour & grown with care by our wonderful suppliers. 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 / 8.15

#### House Bloody Mary

Ketel One vodka, tomato juice & a perfectly balanced blend of spices & seasoning / 8.85

#### Blood Orange Paloma

Patrón Silver tequila, pink grapefruit juice, Fever-Tree blood orange soda, fresh lime juice, agave syrup, grapefruit slice, lime wedge / 10.85

**Lanson Père et Fils Champagne** | ve  
crisp, zesty, elegant (125ml glass) / 9.95

### STARTERS

#### *We love*

**Cheese soufflé** | v 360kcal  
with a rich Coastal Cheddar sauce / 6.95

**Courgette & garlic soup** | v 300kcal  
baguette / 6.95 (ve without crème fraîche 233kcal)

**ChalkStream® trout gravadlax** 194kcal  
pickled cucumber, horseradish cauliflower, trout caviar / 9.95

**Morteau sausage salad** 602kcal  
pan-fried smoked Morteau sausage, white wine potato salad, poached Arlington White, Dijon mustard dressing / 9.50

**Pan-fried king scallops** 220kcal  
cauliflower purée, curried cauliflower florets, curry oil & coriander / 9.95

### NIBBLES TO SHARE

**Rustica olives** | ve 125kcal / 3.25

**Baguette** | v 193kcal  
with Netherend Farm salted butter / 3.75  
(ve without butter 80kcal)

**Baguette with dips** | v 632kcal  
saffron rouille, olive oil & balsamic reduction, spiced roast tomato & red pepper / 5.25

**Garlic baguette** | v 471kcal / 4.95

**Ham hock terrine** 892kcal  
rhubarb chutney, toasted sourdough, pickled vegetables / 9.50

**Crab & sweetcorn bon-bons** 356kcal  
brown crab mayonnaise, guacamole / 9.75

**Escargots** 350kcal  
six snails with garlic & herb butter, baguette / 7.50

**Burrata with lovage pesto** 531kcal  
broad beans & smoked piquillo peppers / 9.95

**Beetroot tartare** | ve 521kcal  
pickled & marinated beetroot, horseradish crème fraîche / 7.95

**Braised asparagus with poached Arlington White** | v 364kcal  
lemon sabayon, wilted spinach, toasted hazelnuts / 9.95

### MAINS

#### *From the farm & grill*

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

#### SEASONAL FAVOURITE

**Provençal lamb roulade** 1194kcal  
confit onion & herb stuffing, herb crust, Dauphinoise potato, minted pea salad, pea purée, lamb jus / 19.95

**Slow-cooked beef bourguignon** 656kcal  
red wine sauce, lardons, baby onions, mushrooms & smooth mash / 19.95

**St Austell's beef & ale pie** 1478kcal  
lardons, mushrooms & puff pastry crust, served with a Tribute ale taster & smooth mash / 16.95

**Chicken ballotine** 668kcal  
sun-dried tomato & olive tapenade stuffing, cherry tomato fondue, chargrilled courgette, ratatouille / 18.50

**Outdoor-reared applewood smoked pork ribeye** 1293kcal  
Dauphinoise potato, apple sauce, apple & pear chutney, pork jus / 19.95

**Free-range beef burger** 1144kcal  
brioche bun, tomato chutney, garlic mayonnaise & chips / 15.50  
*Add: chorizo ketchup 105kcal 1.50, bacon 109kcal 2.00, Gorgonzola 78kcal 1.50, Emmental 79kcal 1.50*

**Halloumi burger** | v 1199kcal (PG) 827kcal  
grilled Laverstoke Park buffalomi, guacamole, house coleslaw & chips / 15.50

#### *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 / 27.50

**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*

#### *From the sea & river*

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

#### SEASONAL FAVOURITE

**Pan-fried sea bream** 732kcal  
fried squid, sautéed potatoes, confit onion, grilled artichoke, bouillabaisse sauce & croutons / 18.95

**Pan-fried stone bass** 735kcal  
poached mussels, samphire, prawn potatoes with wilted spinach, saffron & white wine sauce & saffron oil / 22.50

**Smoked haddock & trout fishcake** 629kcal  
poached Arlington White, spring vegetables, warm tartare beurre blanc sauce / 16.50

**Plaice Meunière** 856kcal  
whole plaice with beurre noisette & capers, choice of potatoes / 21.50

**ChalkStream® trout with watercress sauce** 602kcal (PG) 319kcal  
crushed potatoes with watercress, toasted almonds / 18.95

#### *From the field*

From hand-picked farmers that care passionately about quality

#### SEASONAL FAVOURITE

**Freekeh & quinoa salad with avocado** | ve 459kcal (PG) 257kcal  
pomegranate molasses & lemon vinaigrette dressing / 15.95  
*Add: Laverstoke Park Bufeta (v) 2.50 193kcal*

**Roasted cauliflower steak with curried cauliflower purée** | ve 550kcal  
herbed cauliflower couscous, nuts & pomegranate seeds / 14.95

**Moroccan vegetable tagine** | ve 841kcal (PG) 666kcal  
harissa aubergine, roast butternut squash, pistachio & almond couscous, harissa & lemon dressing / 14.95

### DESSERTS

#### *We love*

**Lemon tart** | v 619kcal  
Normandy crème fraîche, lemon zest confit / 9.50

**Treacle sponge** | ve 609kcal  
with bitter orange marmalade, Cointreau sauce, nougatine crisp, vegan crème fraîche / 8.95  
(nut-free without nougatine crisp)

**Pistachio soufflé** | v 337kcal  
rich chocolate ice cream / 8.65

**Rhubarb & ginger crumble** | ve 428kcal  
English rhubarb with ginger & citrus crumble, vanilla ice cream / 7.50

#### *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 or fish bones.

### SIDES

**Chips** | ve 377kcal / 4.25

**Minted new potatoes** | ve 159kcal / 4.50

**Buttered French beans** | v 178kcal / 4.65

**Smooth mash** | v 188kcal / 4.25

**Spring vegetables** | ve 115kcal / 4.50

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

**Ratatouille** | ve 115kcal / 4.50

**Chocolate fondant** | v 682kcal  
caramel sauce, salted caramel ice cream, hazelnut tuile / 9.50

**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 / Sorbet: raspberry 33kcal, mango 35kcal, lemon 42kcal, tropical fruits 47kcal, blackcurrant 36kcal*

**Cheese selection** 637kcal  
Brebis Ossau-Iraty, Barber's 1833 Vintage Reserve Cheddar, Coulommiers, Fourme d'Ambert & Dazel Ash goat's cheese served with crackers & accompaniments / 12.50

#### ALLERGENS & CALORIES:

Please scan the QR code for allergen & calorie 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.