

SUNDAY MENU

AVAILABLE UNTIL 5PM

roasts subject to availability thereafter

TWO COURSES FOR 24.00

ADD A THIRD FOR 6.00 (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 / 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)

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

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

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

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

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

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

MAINS

Our Roasts

Our roasts are served with cauliflower cheese, roast seasonal vegetables, Savoy cabbage & 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

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

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

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 1110kcal (PG) 643kcal
grass-fed British beef with horseradish sauce / 19.50

Half a roast grain-fed chicken 1101kcal (PG) 549kcal / 19.95

Beetroot & smoked Cheddar parcel | v 1225kcal
with orange zest & truffled artichoke pesto / 17.95

From the sea

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

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

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

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

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

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

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

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

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.

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

(Cheese is not included in the two or three course price offer)

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.