

SAMPLE MENU

OUR SUMMER MENU

Seasonality, sustainability & ethical sourcing are at the heart of all we do. We are proud to bring the highest quality produce to your table, cooked with passion by our chefs.

APERITIFS

Signature Gin & Tonic	7.60
Tanqueray gin, St-Germain elderflower liqueur, Fever-Tree Refreshingly Light Mediterranean tonic, lemon wedge, cucumber slice, rosemary sprig	
House Bloody Mary	8.10
Ketel One vodka, tomato juice & a perfectly balanced blend of spices & seasoning	
Blood Orange Paloma	10.10
Patrón Silver tequila, pink grapefruit juice, Fever-Tree blood orange soda, fresh lime juice, agave syrup, grapefruit slice, lime wedge	
Lanson Père et Fils Champagne ve	9.95
crisp, zesty, elegant (125ml glass)	

NIBBLES TO SHARE

Rustica olives ve	2.95
125kcal	
Garlic baguette v	3.45
588kcal	
Baguette v	2.95
495kcal ve (without butter) 276kcal	
Baguette with dips v	4.95
673kcal spiced aubergine & mushroom, spicy citrus, saffron mayonnaise	

SIDES

Chips ve	3.95
377kcal	
Buttered French beans v	4.25
178kcal	
Sweet potato fries ve	4.25
399kcal	
Minted new potatoes v	4.25
136kcal	
Smooth mash v	3.95
187kcal	
Mixed leaf salad ve	3.95
11kcal choice of dressing: classic French 256kcal or house balsamic with fig leaf oil 132kcal	
House coleslaw v	3.95
153kcal	
Mixed greens ve	3.95
94kcal	

STARTERS

Cheese soufflé v	6.95	Pea & broad bean salad ve	6.75	Escargots	6.95
362kcal with Ford Farm Coastal Cheddar sauce		287kcal piquillo peppers, crispy broad beans & shallots, tomato & chilli dressing		414kcal six snails with garlic & herb butter, baguette	
Mediterranean fish soup	8.25	Freshwater trout gravadlax	9.95	Morteau sausage & potato salad	9.25
627kcal Gruyère cheese, croutons, saffron rouille		157kcal Dijon mustard, dill, cucumber julienne & lemon crème fraîche		615kcal pan-fried smoked Morteau sausage, white wine potato salad, poached free-range egg, curly endive & Dijon mustard dressing	
Chicken liver parfait	6.95	Heritage tomato salad ve	9.95	Moroccan mezze ve	7.95
582kcal truffle butter, homemade red onion marmalade & toasted brioche		143kcal avocado & lime cream, crispy fennel, chicory & radish, basil & black olives		510kcal harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate, cherry tomato salad & flatbread	
Grilled squid with chilli & ginger	9.95	Potted Devon crab with avocado guacamole	9.95		
340kcal grilled courgettes, slow-roasted tomatoes, fennel, rocket & frisée salad, balsamic dressing		453kcal prawn butter & sourdough toast			

MAINS

Pan-fried sea bream with bouillabaisse sauce	16.95	Prime British chargrilled steak		St Austell's beef & ale pie	14.95
704kcal fried squid, sunblush tomatoes, French beans, Parmesan, grilled artichokes, sautéed potatoes & croutons		<i>Aubrey Allen, the Queen's butcher, selects for us the very best, grass-fed beef which is ethically reared & 30-day dry aged for flavour & tenderness</i>		1063kcal with lardons, mushrooms & puff pastry crust, served with a Tribute ale taster & smooth mash or green beans	
Pan-fried chicken with morels & sherry sauce	19.95			Jimmy Butler's free range gammon steak	14.95
615kcal supreme of garden chicken, morel mushrooms, braised leeks, peas & new potatoes with sherry sauce		Rump 8oz	19.95	907kcal with a fried duck egg & chips	
Grilled squid with chilli & ginger	16.50	Sirloin 8oz	26.75	Malabar fish curry with toasted coconut	18.95
427kcal grilled courgettes, slow-roasted tomatoes, fennel, rocket & frisée salad, balsamic dressing		Fillet 7oz	29.95	613kcal roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice	
Heritage tomatoes with mozzarella v	15.95	Chateaubriand for two 14oz	59.90	Sticky beef with coconut rice	19.50
363kcal avocado & lime cream, crispy fennel, chicory & radish, basil & black olives, toasted crouton ve (without mozzarella) 267kcal		1725kcal allow 20 minutes for cooking & resting Additions: 'Café de Paris' butter 140kcal, Béarnaise 223kcal, Roquefort 130kcal, peppercorn sauce 43kcal (1.95 each)		959kcal slow-cooked beef in a ginger, soy & lime sauce, crispy onions, buttered kale	
Duck leg confit with citrus sauce	19.95	Free-range beef burger	14.95	Moroccan mezze ve	15.75
1337kcal French beans, carrots, Dauphinoise potato & candied orange peel		1145kcal homemade tomato chutney, garlic mayonnaise & chips Additions: chorizo ketchup 105kcal, bacon 109kcal, Gorgonzola 78kcal, Emmental 79kcal (1.50 each)		794kcal harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate, cherry tomato salad & flatbread	
Homemade fishcake with poached egg	14.95	Halloumi burger with house coleslaw v	14.95	Smoked pork belly with rhubarb	18.25
663kcal (PG) 412kcal wilted spinach, leeks, peas & baby gem lettuce & tartare sauce		1237kcal grilled Laverstoke Park buffalomi, lime & paprika mayonnaise, mango chutney, coleslaw & sweet potato fries		1019kcal (PG) 579kcal outdoor-reared pork belly & crackling, poached pink Wye Valley rhubarb, sautéed potatoes & hispi cabbage	
Rainbow beetroot salad v	14.95	Grilled trout fillet with tomato hollandaise	15.95	Roast butternut squash with feta v	13.95
444kcal trio of marinated beetroot with guacamole, goat's curd, watercress & toasted croutons, beetroot dressing ve (with vegan crème fraîche) 464kcal		792kcal (PG) 496kcal freshwater trout, 'Choron' sauce, mixed leaf salad & chips		1068kcal citrus bulgur wheat salad, mixed pulses, harissa dressing & pomegranate ve (without feta) 998kcal	

DESSERTS

Summer berry savarin v	8.75
495kcal kirsch & vanilla soaked cake, berries, strawberry coulis, Chantilly cream	
Mango & pineapple crumble ve	6.95
391kcal fresh fruit & coulis, citrus crumble, mango sorbet	
Pistachio soufflé v	8.50
337kcal with rich chocolate ice cream	
Chocolate fondant v	7.95
617kcal with spiced orange & passion fruit sauce, orange crèmeux, confit orange & stem ginger	
Sticky toffee pudding v	6.95
698kcal with a cocoa & citrus crisp, crème fraîche	
Jude's ice cream & sorbets v	5.70
calories shown per scoop three scoops with Gavotte biscuit 44kcal ve (without biscuit) Ice cream: vanilla 64kcal, strawberry 65kcal, chocolate 63kcal, salted caramel 67kcal, coconut 71kcal Sorbets: raspberry 33kcal, mango 35kcal, lemon 42kcal, blood orange 40kcal	
Cheese selection v	12.00
636kcal Montgomery Cheddar, Sparkenhoe Red Leicester, Chabichou, Morbier & Cashel Blue served with crackers & accompaniments	

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
Adults need around 2000kcal per day.
Some of our dishes may contain olive stones, date stone, or fish bones.

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.

