

SAMPLE MENU

SUNDAY MENU

AVAILABLE UNTIL 5PM

subject to availability thereafter

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

SIDES

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

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.

TWO COURSES FOR 22.50 | ADD A THIRD FOR 5.00 (OR DISHES AS PRICED)

STARTERS

Cheese soufflé v	362kcal	6.95	Pea & broad bean salad ve	287kcal	6.75	Potted Devon crab with avocado guacamole	453kcal	9.95
with Ford Farm Coastal Cheddar sauce			piquillo peppers, crispy broad beans & shallots, tomato & chilli dressing			prawn butter & sourdough toast		
Mediterranean fish soup	627kcal	8.25	Moroccan mezze ve	510kcal	7.95	Escargots	414kcal	6.95
Gruyère cheese, croutons, saffron rouille			harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate, cherry tomato salad & flatbread			six snails with garlic & herb butter, baguette		
Chicken liver parfait	582kcal	6.95						

THE ROASTS

Our roasts are served with cauliflower cheese, roast seasonal vegetables, kale & bottomless roast potatoes, Yorkshires & gravy.			Roast beef	1115kcal (PG) 637kcal	17.95	Half a roast grain-fed garden chicken	913kcal (PG) 549kcal	17.95
Award-winning butcher, Aubrey Allen, supplies the highest quality, ethically reared meat for our delicious roasts.			grass-fed British beef with horseradish sauce			Beetroot & smoked Cheddar parcel v		
			Roast outdoor-reared British pork	1391kcal (PG) 788kcal	17.95	with orange zest & truffled artichoke pesto		

MAINS

Grilled squid with chilli & ginger	427kcal	16.50	Pan-fried sea bream with bouillabaisse sauce	704kcal	16.95	Free-range beef burger	1145kcal	14.95
grilled courgettes, slow-roasted tomatoes, fennel, rocket & frisée salad, balsamic dressing			fried squid, sunblush tomatoes, French beans, Parmesan, grilled artichokes, sautéed potatoes & croutons			homemade tomato chutney, garlic mayonnaise & chips		
Rainbow beetroot salad v	444kcal	14.95	Duck leg confit with citrus sauce	1337kcal	19.95	Additions: chorizo ketchup 105kcal, Gorgonzola 78kcal, Emmental 79kcal, bacon 109kcal (1.50 each)		
trio of marinated beetroot with guacamole, goat's curd, watercress & toasted croutons, beetroot dressing ve (with vegan crème fraîche) 464kcal			French beans, carrots, Dauphinoise potato & candied orange peel			Jimmy Butler's free range gammon steak		
Steak frites	1012kcal	19.95	Roast butternut squash with feta v	1068kcal	13.95	907kcal		
8oz rump steak, chips, 'Café de Paris' herb & mustard butter (4.00 supplement applies when ordering two or three courses)			citrus bulgur wheat salad, mixed pulses, harissa dressing & pomegranate ve (without feta) 998kcal			with a fried duck egg & chips		
						Malabar fish curry with toasted coconut		
						613kcal		
						roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice		

DESSERTS

Summer berry savarin v	495kcal	8.75
kirsch & vanilla soaked cake, berries, strawberry coulis, Chantilly cream		
Mango & pineapple crumble ve	391kcal	6.95
fresh fruit & coulis, citrus crumble, mango sorbet		
Pistachio soufflé v	337kcal	8.50
with rich chocolate ice cream		
Chocolate fondant v	617kcal	7.95
with spiced orange & passion fruit sauce, orange crèmeux, confit orange & stem ginger		
Sticky toffee pudding v	698kcal	6.95
with a cocoa & citrus crisp, crème fraîche		
Jude's ice cream & sorbets v		5.70
three scoops calories shown per scoop		
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	636kcal	12.00
Montgomery Cheddar, Sparkenhoe Red Leicester, Chabichou, Morbier & Cashel Blue served with crackers & accompaniments		
(Cheese is not included in the two or three course price offer)		

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.

