

## OUR AUTUMN MENU

Autumn brings the promise of windy walks, woolly scarves and log fires. It also brings a bounty of wonderful, seasonal ingredients so we invite you to pull up a chair & savour the flavours of autumn with us...

### 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

**Cheese soufflé** | v  
with Ford Farm rich Coastal Cheddar sauce / 6.95

**Wild mushroom fricassee** | ve  
truffled arancini / 9.95

**Mediterranean fish soup**  
traditionally served with Gruyère cheese, croutons & saffron rouille / 8.25

**Morteau sausage & potato salad**  
pan-fried smoked Morteau sausage, white wine potato salad, poached free-range egg, curly endive & Dijon mustard / 9.25

**Baked Saint-Marcellin cheese** | v  
truffle honey / 8.50

**Pâté de Campagne**  
coarse pork terrine with pickles, sourdough & pear chutney / 9.50

### NIBBLES TO SHARE

**Rustica olives** | ve / 2.95

**Garlic baguette** | v / 4.65

**Baguette** | v  
with Netherend Farm salted butter / 3.65  
(ve without butter)

**Baguette with dips** | v  
saffron rouille, olive oil & balsamic reduction, spiced roast tomato & red pepper / 4.95

**Grilled mackerel with green apple sauce**  
fresh apple & caper salad, parsley oil / 9.95

**Beetroot terrine** | ve  
horseradish cream, marinated beetroot & watercress salad / 8.95

**Moules Marinière**  
rope-grown Scottish mussels with a traditional white wine & shallot sauce, baguette / 8.95

**Escargots**  
six snails with garlic & herb butter, baguette / 7.45

*We love*

**Crab & sweetcorn bon-bons**  
celeriac & apple salad, chipotle mayonnaise / 9.25

### MAINS

#### From the farm & grill

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

**Slow-cooked beef bourguignon**  
red wine sauce, lardons, baby onions, mushrooms & smooth mash / 19.50

**Merguez sausage tagine** (PG)  
roast butternut squash, peppers, olives, harissa & lemon dressing with pistachio & almond couscous / 16.95

**Gressingham duck leg confit with blackberry sauce**  
Loomswood Farm duck, French beans, carrots, Dauphinoise potato, poached blackberries / 18.95

**Halloumi burger with house coleslaw** | v (PG)  
grilled Laverstoke Park buffalomi, lime & paprika mayonnaise, guacamole, spiced mango chutney, house coleslaw & sweet potato fries / 14.95

**Outdoor-reared applewood smoked pork ribeye**  
Lincolnshire pork with armagnac soaked prune, Dauphinoise potato, charred hispi cabbage & pork crackling / 19.50

SEASONAL FAVOURITE  
**Chicken ballotine with wild mushrooms**  
truffled celeriac mash, French beans, jus gras / 19.95

**Free-range beef burger**  
brioche bun, tomato chutney, garlic mayonnaise & French fries / 14.95  
Add: chorizo ketchup, bacon, Gorgonzola, Emmental / 1.50 each

**St Austell's beef & ale pie**  
with lardons, mushrooms & puff pastry crust, served with a Tribute ale taster & smooth mash / 15.95

#### From the sea & river

Fish and seafood from abundant, sustainable sources top-rated by the Good Fish Guide

SEASONAL FAVOURITE  
**Pan-fried cod with Marinière sauce**  
rope-grown Scottish mussels, clams, samphire, leeks & new potatoes / 18.75

**Malabar fish curry with toasted coconut**  
roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice / 18.95

**ChalkStream® trout with brown shrimps** (PG)  
cauliflower purée, beurre noisette, spring onion crushed potatoes, capers & parsley / 16.95

**Moules Marinière**  
rope-grown Scottish mussels with a traditional white wine & shallot sauce, chips / 16.95

#### From the field

From hand-picked suppliers who care passionately about quality

**Moroccan vegetable tagine** | ve (PG)  
harissa aubergine, roast butternut squash, peppers, olives, harissa lemon dressing with pistachio & almond couscous / 14.95

**Bulgar wheat salad** | ve  
wild mushrooms, roast beetroot & butternut squash, tarragon oil, crispy kale / 14.75

SEASONAL FAVOURITE  
**Grilled cauliflower steak with parsley & walnut pesto** | ve  
herb & nut breadcrumb, sweet potato fries / 15.25

#### 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** / 19.95

**Sirloin 8oz** / 26.75

**Fillet 7oz** / 29.95

**Chateaubriand for two 14oz** / 59.90  
allow 20 minutes for cooking & resting

Add: 'Café de Paris' butter, Béarnaise, Roquefort, peppercorn sauce / 1.95 each

### DESSERTS

**Blackcurrant trio** | ve  
poached blackcurrants, blackcurrant mousse & sorbet, crystallised violets / 7.95

**Bramley apple & blackberry crumble** | v  
Normandy crème fraîche / 7.95  
(ve with vanilla ice cream)

*We love*  
**Chocolate delicie** | v  
crisp feuilletine base, dark chocolate ganache, cacao tuile, glazed hazelnuts & pistachios, dark chocolate sauce, honeycomb ice cream / 8.50

#### 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, date stone, or fish bones.

**Calories - see reverse**

### SIDES

**Chips** | ve / 3.95

**Buttered French beans** | v / 4.25

**Sweet potato fries** | ve / 4.25

**Truffled celeriac mash** | v / 4.25

**Charred hispi cabbage** | v  
crisp spiced corn / 3.95

**Mixed leaf salad** | ve  
choice of dressing: classic French or house balsamic with fig leaf oil / 3.95

**House coleslaw** | v / 3.95

**Pistachio soufflé** | v  
with rich chocolate ice cream / 8.50

**Sticky toffee pudding** | v  
with a cocoa & citrus crisp, nougatine, Normandy crème fraîche / 6.95

**Jude's ice cream & sorbets** | v  
three scoops with Gavotte biscuit / 5.75  
(ve without biscuit)

*Ice cream: vanilla, chocolate, strawberry, salted caramel, coconut, honeycomb  
Sorbet: raspberry, mango, lemon, blood orange, blackcurrant*

**Cheese selection**  
Cornish Brie, St Nectaire, Stilton, Cantal Entre-Deux & Rosary goat's cheese served with crackers & accompaniments / 12.00

**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.



SCAN FOR ALLERGENS



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