

SUNDAY MENU

AVAILABLE UNTIL 5PM

subject to availability thereafter

TWO COURSES FOR 22.50

ADD A THIRD FOR 5.00 (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 / 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

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

Beetroot terrine | ve

horseradish cream, marinated beetroot & watercress salad / 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

Our Roasts

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

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

Outdoor-reared applewood smoked pork ribeye

Lincolnshire pork with armagnac soaked prune, Dauphinoise potato, charred hispi cabbage & pork crackling / 19.50

Free-range beef burger

brioche bun, tomato chutney, garlic mayonnaise & French fries / 14.95
Add: chorizo ketchup, bacon, Gorgonzola, Emmental / 1.50 each

Steak Frites

8oz rump steak, chips, 'Café de Paris' herb & mustard butter / 19.95
(4.00 supplement applies when ordering two or three courses)

Roast beef (PG)

grass-fed British beef with horseradish sauce / 18.50

Half a roast grain-fed chicken (PG) / 18.50

Beetroot & smoked Cheddar parcel | v

with orange zest & truffled artichoke pesto / 15.95

From the sea

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

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

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

Grilled cauliflower steak with parsley & walnut pesto | ve

herb & nut breadcrumb, sweet potato fries / 15.25

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

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 delicé | v

crisp feuilletine base, dark chocolate ganache, cacao tuile, glazed hazelnuts & pistachios, dark chocolate sauce, honeycomb ice cream / 8.50

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

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

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.

