

OUR WINTER MENU

Winter is about cosy nooks, roaring log fires & delicious hearty home-cooked food. Made with the best of the season's produce our menu is full of rich, earthy flavours. Pull up a chair & enjoy...

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

We love

Cheese soufflé | v
with a rich West Country Cheddar sauce / 6.95

Wild mushroom fricassee | ve
truffled arancini / 9.95

Mediterranean fish soup
traditionally served with Gruyère cheese, croutons & saffron rouille / 8.50

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

Pan-fried king scallops
with cauliflower purée, curried cauliflower florets, scallop roe, curry oil & coriander / 9.95

NIBBLES TO SHARE

Rustica olives | ve / 3.10

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 / 5.25

Crab & sweetcorn bon-bons
celeriac & apple salad, chipotle mayonnaise / 9.50

Baked Saint-Marcellin cheese
truffle honey / 8.75

Jerusalem artichoke & winter leek salad | ve
pan-fried king oyster mushrooms, curly endive, truffle vinaigrette, toasted hazelnuts / 9.95

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

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

MAINS

From the farm & grill

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

SEASONAL FAVOURITE

Provençal lamb roulade

onion confit & herb stuffing, herb crust, Dauphinoise potato, carrots, shallot & garlic purée, confit garlic, lamb jus / 18.95

Slow-cooked beef bourguignon

red wine sauce, lardons, baby onions, mushrooms & smooth mash / 19.65

Outdoor-reared applewood smoked pork ribeye

Lincolnshire pork with Armagnac soaked prune, Dauphinoise potato, charred hispi cabbage & pork crackling / 19.65

Chicken ballotine with wild mushrooms

truffled celeriac mash, French beans, jus gras / 19.95

Pheasant & venison

sausages with truffle mash (PG)
braised chestnuts, mushrooms, redcurrants, cherry apple, port & red wine sauce / 17.50

Free-range beef burger

brioche bun, tomato chutney, garlic mayonnaise & French fries / 14.95
Add: chorizo ketchup 1.50, bacon 2.00, Gorgonzola 1.50, Emmental 1.50

Halloumi burger with house coleslaw

| v (PG)
grilled Laverstoke Park buffalomi, lime & paprika mayonnaise, guacamole, spiced mango chutney, house coleslaw & chips / 14.95

St Austell's beef & ale pie

with lardons, mushrooms & puff pastry crust, served with a Tribute ale taster & smooth mash / 15.95

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

From the sea & river

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

SEASONAL FAVOURITE

Pan-fried stone bass with saffron & white wine sauce

poached mussels, samphire, wilted baby spinach with prawn potatoes & saffron oil / 22.50

Malabar fish curry with toasted coconut

roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice / 19.25

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 farmers that care passionately about quality

SEASONAL FAVOURITE

Golden beetroot tart | ve
marinated beetroot, shaved pear, frisée & dandelion salad, apricots, walnuts, beetroot dressing / 14.95

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

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

DESSERTS

We love

Treacle sponge | ve
with bitter orange marmalade, orange & lime zest, blood orange segments, Cointreau sauce, nougatine crisp, vegan crème fraîche / 7.95
(nut-free without nougatine crisp)

Pistachio soufflé | v
with rich chocolate ice cream / 8.50

Bramley apple & blackberry crumble | ve
vanilla ice cream / 7.95

Pear amandine tart | v
almond sponge with poached pear, dark chocolate sauce, Normandy crème fraîche / 6.95

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.

v | Suitable for vegetarians
ve | Suitable for vegans

Some of our dishes may contain olive stones, shot, or fish bones.

SIDES

Chips | ve / 4.25

Buttered French beans | v / 4.50

Sweet potato fries | ve / 4.50

Truffled celeriac mash | v / 4.50

Charred hispi cabbage | v
crisp spiced corn / 4.25

Mixed leaf salad | ve
choice of dressing: classic French or house balsamic with fig leaf oil / 4.25

House coleslaw | v / 4.25

Chocolate delicie

| v
crisp feuilletine base, dark chocolate ganache, cocoa tuile, glazed hazelnuts & pistachios, dark chocolate sauce, honeycomb ice cream / 8.95

Jude's ice cream & sorbets | v
three scoops with Gavotte biscuit / 5.80
(ve without biscuit)

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

Cheese selection

Cornish Brie, Stilton, Ossau-Iraty, Morbier & Rosary goat's cheese served with crackers & accompaniments / 12.50

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. **Calories - see reverse**



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.