

## SUNDAY MENU

AVAILABLE UNTIL 5PM

subject to availability thereafter

### APERITIFS

|   |      |
|---|------|
| <b>Signature Gin &amp; Tonic</b>  | 7.40 |
| Tanqueray gin, St-Germain elderflower liqueur, Fever-Tree Refreshingly Light Mediterranean tonic, lemon wedge, cucumber slice, rosemary sprig |      |
| <b>House Bloody Mary</b>  | 7.95 |
| Ketel One vodka, tomato juice & a perfectly balanced blend of spices & seasoning  |      |
| <b>Blood Orange Paloma</b>  | 9.95 |
| Patrón Silver tequila, pink grapefruit juice, Fever-Tree blood orange soda, fresh lime juice, agave syrup, grapefruit slice, lime wedge       |      |
| <b>Lanson Père et Fils Champagne</b>   ve   | 9.95 |
| 125ml glass   |      |

### NIBBLES TO SHARE

|   |                               |         |      |
|---|-------------------------------|---------|------|
| <b>Rustica olives</b>   ve                                    | 145kcal                       | 2.75    |      |
| <b>Garlic baguette</b>   v                                    | 588kcal                       | 3.25    |      |
| <b>Baguette</b>   v   | 495kcal   ve (without butter) | 276kcal | 2.75 |
| <b>Baguette with dips</b>   v                                 | 673kcal                       | 4.75    |      |
| spiced aubergine & mushroom, spicy citrus, saffron mayonnaise |                               |         |      |

### SIDES

|  |         |      |
|--|---------|------|
| <b>Chips</b>   ve  | 379kcal | 3.95 |
| <b>Buttered French beans</b>   v   | 178kcal | 4.25 |
| <b>Sweet potato fries</b>   ve   | 400kcal | 3.95 |
| <b>Minted new potatoes</b>   v   | 254kcal | 3.95 |
| <b>Smooth mash</b>   v   | 187kcal | 3.95 |
| <b>Mixed leaf salad</b>   ve   | 11kcal  | 3.95 |
| choice of dressing: classic French 256kcal or house balsamic with fig leaf oil 132kcal |         |      |
| <b>House coleslaw</b>   v  | 153kcal | 3.95 |
| <b>Mixed greens</b>   ve   | 95kcal  | 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 up to 12 years 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

|  |         |      |   |         |      |   |         |      |
|--|---------|------|---|---------|------|---|---------|------|
| <b>Cheese soufflé</b>   v                                      | 362kcal | 6.95 | <b>Pea &amp; broad bean salad</b>   ve  | 287kcal | 6.50 | <b>Potted Cornish crab with avocado guacamole</b> | 453kcal | 9.40 |
| with Wyke Farm Cheddar sauce                                   |         |      | piquillo peppers, crispy broad beans & shallots, tomato & chilli dressing   |         |      | prawn butter & sourdough toast                    |         |      |
| <b>Mediterranean fish soup</b>                                 | 627kcal | 7.95 | <b>Moroccan mezze</b>   ve  | 573kcal | 7.95 | <b>Escargots</b>                                  | 380kcal | 6.95 |
| Gruyère cheese, croûtons, saffron rouille                      |         |      | harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous, pomegranate, tomato salad & flatbread |         |      | six snails with garlic & herb butter, baguette    |         |      |
| <b>Chicken liver parfait</b>                                   | 582kcal | 6.95 |   |         |      |   |         |      |
| truffle butter, homemade red onion marmalade & toasted brioche |         |      |   |         |      |   |         |      |

### THE ROASTS

|  |  |  |   |                       |       |   |                      |       |
|--|--|--|---|-----------------------|-------|---|----------------------|-------|
| <b>Our roasts are served with cauliflower cheese, roast seasonal vegetables, kale &amp; bottomless roast potatoes, Yorkshires &amp; gravy.</b> |  |  | <b>Roast beef</b>                             | 1097kcal (PG) 622kcal | 17.95 | <b>Half a roast grain-fed garden chicken</b>              | 895kcal (PG) 536kcal | 17.95 |
| <b>Award-winning butcher, Aubrey Allen, supplies the highest quality, ethically reared meat for our delicious roasts.</b>                      |  |  | grass-fed British beef with horseradish sauce |                       |       | <b>Beetroot &amp; Cherrywood smoked cheese parcel</b>   v |                      |       |
|  |  |  | <b>Roast outdoor-reared British pork</b>      | 1374kcal (PG) 775kcal | 17.95 | with orange zest & truffled artichoke pesto               |                      |       |
|  |  |  | with apple sauce                              |                       |       |   |                      |       |

### MAINS

|   |          |       |  |          |       |  |         |       |
|---|----------|-------|--|----------|-------|--|---------|-------|
| <b>Rainbow beetroot salad</b>   v   | 445kcal  | 14.65 | <b>Duck leg confit with citrus sauce</b>   | 1315kcal | 18.95 | <b>Jimmy Butler's free range gammon steak</b>  | 875kcal | 14.75 |
| (PG) 247kcal  |          |       | Trio of marinated beetroot with guacamole, goat's curd, watercress & toasted croutons, beetroot dressing   ve (with vegan crème fraîche) |          |       | 465kcal  |         |       |
| <b>Free range Cornish beef burger</b>   | 1145kcal | 14.65 | <b>Steak frites</b>  | 1012kcal | 19.95 | <b>Malabar fish curry with toasted coconut</b>   | 613kcal | 18.95 |
| homemade tomato chutney, garlic mayonnaise & chips  |          |       | 8oz rump steak, chips, 'Café de Paris' herb & mustard butter (4.00 supplement applies when ordering two or three courses)                |          |       | roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice |         |       |
| <b>Pan-fried sea bream with bouillabaisse sauce</b>   | 660kcal  | 16.75 | <b>Roast butternut squash with feta cheese</b>   v   | 1030kcal | 13.95 |  |         |       |
| fried squid, sunblush tomato, French beans, parmesan, grilled artichokes, sautéed potatoes & croutons |          |       | citrus bulgur wheat salad, mixed pulses, harissa dressing & pomegranate   ve (without feta)  |          |       | 960kcal  |         |       |

### DESSERTS

|   |         |      |
|---|---------|------|
| <b>Zesty lemon parfait</b>   v  | 333kcal | 7.95 |
| with kirsch-soaked cherries & coulis, almond & cacao tuile, candied lemon peel                        |         |      |
| <b>Pistachio soufflé</b>   v  | 337kcal | 8.25 |
| with rich chocolate ice cream   |         |      |
| <b>Chocolate fondant</b>   v  | 617kcal | 7.95 |
| with spiced orange & passion fruit sauce, orange crèmeux, confit orange & stem ginger                 |         |      |
| <b>Mango &amp; pineapple crumble</b>   ve   | 391kcal | 6.95 |
| fresh fruit & coulis, citrus crumble, mango sorbet  |         |      |
| <b>Sticky toffee pudding</b>   v  | 701kcal | 6.95 |
| with a cocoa & citrus crisp, crème fraîche  |         |      |
| <b>Jude's ice cream &amp; sorbets</b>   v   |         | 5.40 |
| 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                            |         |      |

|   |          |       |
|---|----------|-------|
| <b>Cheese plate to share</b>   v  | 2569kcal | 11.50 |
| Montgomery Cheddar, Sparkenhoe Red Leicester, Chabichou, Morbier & Cashel 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.

