

## OUR PROMISE...

Our seasonal menu features the freshest ingredients, sustainably & ethically sourced, prepared for you by people with a real passion for food.

## APERITIFS

<b>SIGNATURE G&amp;T</b>	8.15
<i>Tanqueray gin, St-Germain elderflower liqueur, Fever-Tree Refreshingly Light Mediterranean tonic, lemon wedge, cucumber slice, rosemary sprig</i>	
<b>HOUSE BLOODY MARY</b>	8.70
<i>Ketel One vodka, tomato juice &amp; a perfectly balanced blend of spices &amp; seasoning</i>	
<b>BLOOD ORANGE PALOMA</b>	10.70
<i>Patrón Silver tequila, pink grapefruit juice, Fever-Tree blood orange soda, fresh lime juice, agave syrup, grapefruit slice, lime wedge</i>	
<b>LANSON PERE ET FILS CHAMPAGNE</b> (ve)	9.95
<i>125ml glass</i>	

## NIBBLES to SHARE

<b>OLIVES</b> (ve) 145kcal	2.95
<i>Rustica olives</i>	
<b>BAGUETTE</b> (v) 495kcal   (ve) without butter 276kcal	2.95
<b>BAGUETTE with DIPS</b> (v) 673kcal	4.95
<i>spiced aubergine &amp; mushroom, spicy citrus, saffron mayonnaise</i>	
<b>ANCHOVY APPETISER</b> 868kcal	4.95
<i>anchovy butter, anchovies, sourdough</i>	

## SIDES

<b>FRENCH FRIES</b> (ve) 379kcal	4.25
<b>BUTTERED FRENCH BEANS</b> (v) 178kcal	4.50
<b>SWEET POTATO FRIES</b> (ve) 400kcal	4.25
<b>MINTED NEW POTATOES</b> (v) 254kcal	4.25
<b>MIXED LEAF SALAD</b> (ve) 11kcal	4.25
<i>choice of dressing: classic French 256kcal or house balsamic with fig leaf oil 132kcal</i>	
<b>HOUSE COLESLAW</b> (v) 153kcal	4.25
<b>MIXED GREENS</b> (ve) 95kcal	4.25

## We welcome children

For little ones we have our children's menu. Please ask your server for a copy. We also have "Jeune Blanc" (JB) dishes for children up to 12 years who can try half portion main dishes for half price.

## STARTERS

<b>CHEESE SOUFFLE</b> (v) 362kcal	7.95	<b>PEA &amp; BROAD BEAN SALAD</b> (ve) 287kcal	7.50	<b>CLASSIC SALMON GRAVADLAX</b> 231kcal	9.95
<i>with Wyke Farm Cheddar sauce</i>		<i>piquillo peppers, crispy broad beans &amp; shallots, tomato &amp; chilli dressing</i>		<i>Dijon mustard, dill, cucumber julienne &amp; lemon crème fraîche</i>	
<b>MEDITERRANEAN FISH SOUP</b> 627kcal	8.95	<b>MOROCCAN MEZZE</b> (ve) 573kcal	8.75	<b>ESCARGOTS</b> 380kcal	7.95
<i>Gruyère cheese, croûtons, saffron rouille</i>		<i>harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous, pomegranate, tomato salad &amp; flatbread</i>		<i>six snails with garlic &amp; herb butter, baguette</i>	
<b>CHICKEN LIVER PARFAIT</b> 582kcal	7.75	<b>ASPARAGUS with SOFT POACHED EGG</b> (v) 394kcal	8.95	<b>POTTED CORNISH CRAB with AVOCADO GUACAMOLE</b> 453kcal	9.95
<i>truffle butter, caramelised red onion marmalade, toasted brioche</i>		<i>grilled asparagus with cauliflower &amp; courgette chilli crumble, Burford Brown poached egg, smoked paprika dressing</i>		<i>prawn butter &amp; sourdough toast</i>	
<b>MORTEAU SAUSAGE &amp; POTATO SALAD</b> 694kcal	9.95	<b>MOULES MARINIÈRE</b> 607kcal	8.75		
<i>pan-fried smoked Morteau sausage, white wine potato salad, Burford Brown poached egg, curly endive &amp; Dijon mustard dressing</i>		<i>rope-grown Scottish mussels with a traditional white wine &amp; shallot sauce, baguette</i>			

## MAINS

<b>MOULES MARINIÈRE</b> 1335kcal	17.50	<b>PRIME BRITISH CHARGRILLED STEAK</b>		<b>PAN-FRIED SEA BREAM</b>	17.75
<i>rope-grown Scottish mussels with a creamy white wine &amp; shallot marinère sauce, French fries &amp; baguette</i>		<i>Aubrey Allen, the Queen's butcher, selects for us the very best, grass-fed beef which is ethically reared &amp; 30-day dry aged for flavour &amp; tenderness</i>		<i>with BOUILLABAISSE SAUCE 660kcal</i>	
<b>RAINBOW BEETROOT SALAD</b> (v) 445kcal (JB) 247kcal	14.95	<i>Our steaks are served with French fries, green salad &amp; a garlic tomato</i>		<i>fried squid, sunblush tomato, French beans, parmesan, grilled artichokes, sautéed potatoes &amp; croutons</i>	
<i>Trio of marinated beetroot with guacamole, goat's curd, watercress &amp; toasted croutons, beetroot dressing   (ve) with vegan crème fraîche 465kcal</i>		<b>RUMP</b> (8oz) 872kcal	20.95	<b>STICKY BEEF with COCONUT RICE</b> 949kcal	19.75
<b>SMOKED PORK BELLY with RHUBARB</b> 1036kcal (JB) 591kcal	18.95	<b>SIRLOIN</b> (8oz) 982kcal	26.75	<i>slow-cooked beef in a ginger, soy &amp; lime sauce, coconut rice with crispy onions, buttered kale</i>	
<i>outdoor-reared pork belly &amp; crackling, poached pink Champagne rhubarb, sautéed potatoes &amp; hispi cabbage</i>		<b>FILLET</b> (7oz) 902kcal	30.50	<b>HALLOUMI BURGER</b>	15.65
<b>SALMON &amp; SMOKED HADDOCK FISHCAKE</b> 770kcal (JB) 431kcal	14.95	<b>CHATEAUBRIAND for TWO</b> (14oz) 1729kcal	59.50	<i>with HOUSE COLESLAW (v) 1237kcal</i>	
<i>homemade fishcake with wilted spinach, leeks, peas &amp; baby gem lettuce, Burford Brown poached egg &amp; tartare sauce</i>		<i>(allow 20 minutes for cooking &amp; resting)</i>		<i>grilled Laverstoke Park buffalomi, lime &amp; paprika mayonnaise, mango chutney, coleslaw &amp; sweet potato fries</i>	
<b>DUCK LEG CONFIT with CITRUS SAUCE</b> 1315kcal	18.95	<b>ADDITIONS:</b> 'Café de Paris' butter 140kcal		<b>GRILLED SALMON FILLET with TOMATO HOLLANDAISE</b> 906kcal (JB) 553kcal	16.50
<i>slow-cooked Barbary duck leg, citrus sauce &amp; candied orange, French beans, carrots &amp; Dauphinoise potato</i>		<i>Béarnaise 223kcal, Roquefort 130kcal, peppercorn sauce 43kcal (1.95 each)</i>		<i>Scottish salmon, 'Choron' sauce, mixed leaf salad &amp; French fries</i>	
<b>ROAST BUTTERNUT SQUASH with FETA</b> (v) 1030kcal	14.95	<b>PAN-FRIED CHICKEN</b> 19.95		<b>MOROCCAN MEZZE</b> (ve) 921kcal	16.70
<i>citrus bulgur wheat salad, mixed pulses, harissa dressing &amp; pomegranate   (ve) without feta 960kcal</i>		<i>with MORELS 602kcal</i>		<i>harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous, pomegranate, tomato salad &amp; flatbread</i>	
		<i>supreme of garden chicken, morel mushrooms, asparagus, new potatoes, peas, baby onions &amp; wilted lettuce, sherry cream sauce</i>		<b>MALABAR FISH CURRY</b>	19.25
		<b>FREE RANGE CORNISH BEEF BURGER</b> 1145kcal	15.65	<i>with TOASTED COCONUT 613kcal</i>	
		<i>with homemade tomato chutney, garlic mayonnaise &amp; French fries</i>		<i>roast line-caught haddock with coconut milk &amp; aromatic spices, grilled king prawn, shallot crisps &amp; coconut rice</i>	
		<i>Add: chorizo ketchup 105kcal, Gorgonzola 78kcal, Emmental 79kcal, bacon 109kcal (1.50 each)</i>			



## DESSERTS

<b>ZESTY LEMON PARFAIT</b> (v) 333kcal	8.25
<i>with kirsch-soaked cherries &amp; coulis, almond &amp; cacao tuile, candied lemon peel</i>	
<b>PISTACHIO SOUFFLE</b> (v) 337kcal	9.25
<i>a BB classic served with rich chocolate ice cream</i>	
<b>CHOCOLATE FONDANT</b> (v) 617kcal	8.50
<i>with spiced orange &amp; passion fruit sauce, orange crémeux, confit orange &amp; stem ginger</i>	
<b>MANGO &amp; PINEAPPLE CRUMBLE</b> (ve) 391kcal	7.25
<i>fresh fruit &amp; coulis, citrus crumble, mango sorbet</i>	
<b>STICKY TOFFEE PUDDING</b> (v) 701kcal	7.95
<i>cocoa &amp; citrus crisp, crème fraîche</i>	
<b>JUDE'S ICE CREAM &amp; SORBETS</b> (v)	6.20
<i>three scoops calories shown per scoop with Gavotte biscuit 44kcal   (ve) without biscuit</i>	
<i>Ice cream: vanilla 64kcal, strawberry 65kcal, chocolate 63kcal, salted caramel 67kcal, coconut 71kcal</i>	
<i>Sorbets: raspberry 33kcal, mango 35kcal, lemon 42kcal, blood orange 40kcal</i>	
<b>CHEESE PLATE to SHARE</b> (v) 2569kcal	11.50
<i>Montgomery Cheddar, Sparkenhoe Red Leicester, Chabichou, Morbier &amp; Cashel served with crackers &amp; accompaniments</i>	

(v) Suitable for vegetarians (ve) Suitable for vegans

Adults need around 2000kcal per day.

Some of our dishes may contain olive stones, date stones 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 12.5% 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.