

GROUP DINING MENU

3 COURSES for 37.00

Add BAGUETTE (v) for 5.65
with Netherend Farm salted butter
(ve) without butter

Add BAGUETTE with DIPS (v) for 6.95
saffron rouille, olive oil & balsamic
reduction, whipped goat's curd

Starters

THE 'BB' CHEESE SOUFFLE (v)
with a rich Coastal Cheddar sauce

PÂTÉ de CAMPAGNE
grain mustard mayonnaise, cornichons
& watercress, garlic crouton

BEETROOT TERRINE (ve)
horseradish sorbet, beetroot dressing

PEA, BROAD BEAN
& FETA CROQUETTES (ve)
spicy chipotle mayonnaise

Mains

POULET RÔTI au CITRON
Espelette pepper, charred corn & tomato salsa,
lime & paprika mayonnaise, French fries

GRESSINGHAM DUCK BREAST
sauce aux cerises, amarena cherries,
Dauphinoise

80Z RUMP STEAK
French fries, mixed leaf salad & a garlic tomato (+2.00 supplement)

PAN-FRIED SEA BREAM
bouillabaisse sauce, sautéed squid, confit onion,
grilled artichokes, croutons

TOMATO & MASCARPONE RISOTTO (v)
confit cherry tomatoes, roquette, Kalamata
olives, balsamic reduction (ve) without
mascarpone

Desserts

CHOCOLATE & AMARENA
CHERRY TORTE (v)
sour cherry compote, Kirsch Chantilly cream

MADAGASCAN VANILLA
CRÈME BRÛLÉE (v)

TARTE au CITRON MERINGUÉE

JUDE'S ICE CREAMS & SORBETS (v)
three scoops with Gavotte biscuit | (ve) without biscuit
Ice cream: chocolate, vanilla, strawberry,
salted caramel | Sorbet: raspberry, mango, lemon

Add a CHEESE PLATE for 13.95
Yoredale, Perl Wen, Westcombe Red, Morbier & Roquefort
served with crackers & accompaniments

BRASSERIE BLANC

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

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

Please scan the QR code for allergen & calorie information. 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. Our usual service charges apply.



GROUP DINING MENU

2 COURSES for 26.50 | 3 COURSES for 35.00

Add BAGUETTE (v) for 4.65
with Netherend Farm salted butter
(ve) without butter

Add BAGUETTE with DIPS (v) for 5.95
saffron rouille, olive oil & balsamic
reduction, whipped goat's curd

Starters

THE 'BB' CHEESE SOUFFLE (v)
with a rich Coastal Cheddar sauce

PÂTÉ de CAMPAGNE
grain mustard mayonnaise, cornichons
& watercress, garlic crouton

BEETROOT TERRINE (ve)
horseradish sorbet, beetroot dressing

PEA, BROAD BEAN
& FETA CROQUETTES (ve)
spicy chipotle mayonnaise

Mains

POULET RÔTI au CITRON
Espelette pepper, charred corn & tomato salsa,
lime & paprika mayonnaise, French fries

GRESSINGHAM DUCK BREAST
sauce aux cerises, amarena cherries,
Dauphinoise

80Z RUMP STEAK
French fries, mixed leaf salad & a garlic tomato (+2.00 supplement)

PAN-FRIED SEA BREAM
bouillabaisse sauce, sautéed squid, confit onion,
grilled artichokes, croutons

TOMATO & MASCARPONE RISOTTO (v)
confit cherry tomatoes, rocket, Kalamata
olives, balsamic reduction (ve) without
mascarpone

Desserts

CHOCOLATE & AMARENA
CHERRY TORTE (v)
sour cherry compote, Kirsch Chantilly cream

MADAGASCAN VANILLA
CRÈME BRÛLÉE (v)

TARTE au CITRON MERINGUÉE

JUDE'S ICE CREAMS & SORBETS (v)
three scoops with Gavotte biscuit | (ve) without biscuit
Ice cream: chocolate, vanilla, strawberry,
salted caramel | Sorbet: raspberry, mango, lemon

Add a CHEESE PLATE for 13.50
Yoredale, Perl Wen, Westcombe Red, Morbier & Roquefort
served with crackers & accompaniments

BRASSERIE BLANC

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

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