

# MENU BLEU

37.00 PER PERSON

## STARTERS

### CHEESE SOUFFLE (v)

*with a rich Coastal Cheddar sauce*

### GAME TERRINE

*rhubarb chutney, caperberries & gherkins, sourdough*

### MEDITERRANEAN FISH SOUP

*Gruyère cheese, rouille, croutons*

## MAINS

### HERB-CRUSTED LAMB ROULADE

*Jerusalem artichoke purée, Dauphinoise potato, confit garlic, lamb jus*

### OUTDOOR-REARED APPLEWOOD SMOKED PORK RIBEYE

*Dauphinoise potato, roasted Braeburn apple, braised red cabbage, pork jus*

### BRAISED SQUID, CHORIZO & CHICKPEA STEW

*grilled courgette, saffron rouille, baguette*

### ROASTED CELERIAC STEAK (ve)

*pickled celeriac, celeriac purée, red wine jus*

## DESSERTS

### MADAGASCAN VANILLA CREME BRULEE (v)

### BLACK CHERRY & DARK CHOCOLATE MOUSSE (v)

*sour cherry compote, glazed pistachio & almonds,  
girottine cherries, chocolate tuile*

### JUDE'S ICE CREAM & SORBETS (v)

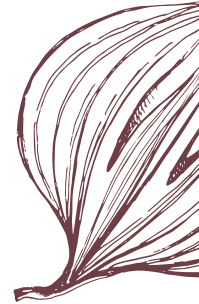
*three scoops with Gavotte biscuit*

*Ice cream: chocolate, vanilla, strawberry, salted caramel*

*Sorbets: raspberry, mango, lemon*

*Add a CHEESE COURSE*

*for 13.50 per person*



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

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



**ALLERGENS:** Please scan the QR code for allergen & calorie information.

Our usual service charges apply. All major credit cards accepted. VAT included at the prevailing rate.



# MENU BLANC

42.00 PER PERSON

## BAGUETTE (v)

with Netherend Farm salted butter | (ve) without butter

## STARTERS

### CHEESE SOUFFLE (v)

with a rich Coastal Cheddar sauce

### BAKED CHESTNUT MUSHROOM with DUXELLE (ve)

mushroom & cep cream, parsley crumb

### GAME TERRINE

rhubarb chutney, caperberries & gherkins, sourdough

## MAINS

### HERB-CRUSTED LAMB ROULADE

Jerusalem artichoke purée, Dauphinoise potato, confit garlic, lamb jus

### PRIME CHARGRILLED RUMP

8oz rump steak, mixed leaf salad, French fries & a garlic tomato

### CHALKSTREAM® TROUT with PRAWN BUTTER

spring onion & chive potatoes, wilted kale, trout caviar

### ROASTED CELERIAC STEAK (ve)

pickled celeriac, celeriac purée, red wine jus

## DESSERTS

### BRAMLEY APPLE & BLACKBERRY

CRUMBLE (v)|(ve) with custard  
vanilla ice cream

### BLACK CHERRY & DARK CHOCOLATE MOUSSE (v)

sour cherry compote, glazed pistachio & almonds,  
griottine cherries, chocolate tuile

### JUDE'S ICE CREAM & SORBETS (v)

three scoops with Gavotte biscuit  
Ice cream: chocolate, vanilla, strawberry, salted caramel  
Sorbets: raspberry, mango, lemon

Add a CHEESE COURSE  
for 13.50 per person

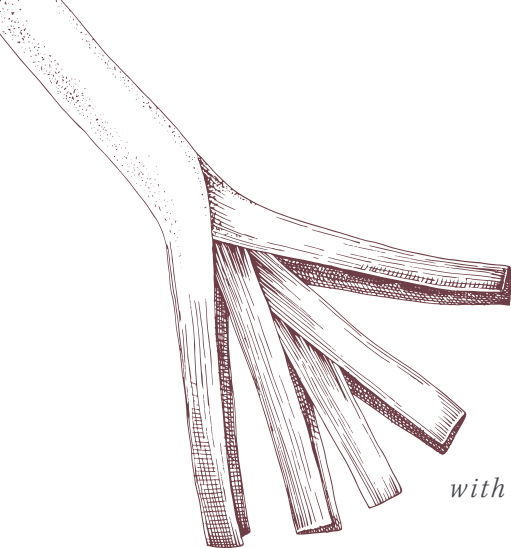
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## MENU ROUGE

52.00 PER PERSON

### BAGUETTE (v)

*with Netherend Farm salted butter | (ve) without butter*

### STARTERS

#### CHEESE SOUFFLE (v)

*with a rich Coastal Cheddar sauce*

#### CRAB & SWEETCORN BON-BONS

*guacamole, brown crab mayonnaise*

#### GAME TERRINE

*rhubarb chutney, caperberries & gherkins, sourdough*

### MAINS

#### DUCK LEG CONFIT

*poached blackberries, Dauphinoise potato, French beans, blackberry sauce*

#### PRIME CHARGRILLED SIRLOIN

*8oz sirloin steak, mixed leaf salad, French fries & a garlic tomato*

#### PAN-FRIED STONE BASS

*Fowey mussels, leeks & new potatoes, saffron mouclade sauce*

#### ARTICHOKE & CHESTNUT MUSHROOM PITHIVIER (ve)

*pickled girolles, braised baby onions & charred leeks, red wine & port sauce*

### DESSERTS

#### PISTACHIO SOUFFLE (v)

*a BB classic served with rich chocolate ice cream*

#### YORKSHIRE RHUBARB & ALMOND TART (v)

*Chantilly cream*

#### BLACK CHERRY & DARK CHOCOLATE MOUSSE (v)

*sour cherry compote, glazed pistachio & almonds, griottine cherries, chocolate tuile*

Add a CHEESE COURSE

*for 13.50 per person*

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

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

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