



MENU BLEU 32.50

STARTERS

CHEESE SOUFFLE (v) 362kcal
with Wyke Farm Cheddar sauce

CHICKEN LIVER PARFAIT 582kcal
truffle butter, caramelised red onion marmalade, toasted brioche

MEDITERRANEAN FISH SOUP 627kcal
Gruyère cheese, croutons, saffron rouille

MAINS

ROAST BUTTERNUT SQUASH with FETA (v) 1030kcal
*citrus bulgur wheat salad, mixed pulses,
harissa dressing & pomegranate* | (ve) without feta 960kcal

GRILLED SALMON FILLET with TOMATO HOLLANDAISE 906kcal
Scottish salmon, 'Choron' sauce, mixed leaf salad & French fries

DUCK LEG CONFIT with CITRUS SAUCE 1315kcal
*slow-cooked Barbary duck leg, citrus sauce, candied orange,
French beans, carrots & Dauphinoise potato*

STICKY BEEF with COCONUT RICE 949kcal
*slow-cooked beef in a ginger, soy & lime sauce,
coconut rice with crispy onions, buttered kale*

DESSERTS

STICKY TOFFEE PUDDING (v) 701kcal
cocoa & citrus crisp, crème fraîche

PINEAPPLE & MANGO CRUMBLE (ve) 391kcal
fresh fruit & coulis, citrus crumble, mango sorbet

JUDE'S ICE CREAM & SORBETS

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

Add a CHEESE COURSE 2569kcal
for 11.50 per person

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

Some of our dishes may contain olive stones or fish bones. Adults need around 2000kcal per day.

ALLERGENS: *For allergen information please ask your server or scan the QR code on our à la carte menu.
Our usual service charges apply. All major credit cards accepted. VAT included at the prevailing rate.*



MENU BLANC 42.50

BAGUETTE (v) 495kcal | (ve) without butter 276kcal

STARTERS

CHEESE SOUFFLE (v) 362kcal
with Wyke Farm Cheddar sauce

POTTED CORNISH CRAB with AVOCADO GUACAMOLE 453kcal
prawn butter & sourdough toast

CHICKEN LIVER PARFAIT 582kcal
truffle butter, caramelised red onion marmalade, toasted brioche

MAINS

ROAST BUTTERNUT SQUASH with FETA (v) 1030kcal
citrus bulgur wheat salad, mixed pulses,
harissa dressing & pomegranate | (ve) without feta 960kcal

SMOKED PORK BELLY with RHUBARB 1036kcal
outdoor-reared pork belly & crackling, poached pink
champagne rhubarb, sautéed potatoes & hispi cabbage

MALABAR FISH CURRY with TOASTED COCONUT 613kcal
roast line-caught haddock with coconut milk & aromatic spices,
grilled king prawn, shallot crisps & coconut rice

STEAK FRITES 1012kcal
rump steak (8oz), 'Café de Paris' herb & mustard butter,
mixed leaf salad & French fries

DESSERTS

CHOCOLATE FONDANT (v) 617kcal
with spiced orange & passion fruit sauce,
orange crèmeux, confit orange & stem ginger

PINEAPPLE & MANGO CRUMBLE (ve) 391kcal
fresh fruit & coulis, citrus crumble, mango sorbet

JUDE'S ICE CREAM & SORBETS

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

Add a CHEESE COURSE 2569kcal
for 11.50 per person

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

Some of our dishes may contain olive stones or fish bones. Adults need around 2000kcal per day.

ALLERGENS: For allergen information please ask your server or scan the QR code on our à la carte menu.
Our usual service charges apply. All major credit cards accepted. VAT included at the prevailing rate.



MENU ROUGE 52.50

BAGUETTE (v) 495kcal | (ve) without butter 276kcal

STARTERS

CHEESE SOUFFLE (v) 362kcal
with Wyke Farm Cheddar sauce

CLASSIC SALMON GRAVADLAX 231kcal
Dijon mustard, dill, cucumber julienne & lemon crème fraîche

PEA & BROAD BEAN SALAD (ve) 287kcal
piquillo peppers, crispy broad beans & shallots, tomato & chilli dressing

MAINS

ROAST BUTTERNUT SQUASH with FETA (v) 1030kcal
citrus bulgur wheat salad, mixed pulses,
harissa dressing & pomegranate | (ve) without feta 960kcal

PAN-FRIED SEA BREAM with BOUILLABAISSE SAUCE 660kcal
fried squid, sunblush tomato, French beans, parmesan,
grilled artichokes, sautéed potatoes & croutons

PAN-FRIED CHICKEN with MORELS & SHERRY SAUCE 602kcal
supreme of garden chicken, morel mushrooms, asparagus, new potatoes,
peas, baby onions & wilted lettuce, sherry cream sauce

PRIME CHARGRILLED SIRLOIN 982kcal
sirloin steak (8oz), mixed leaf salad, French fries & a garlic tomato

DESSERTS

CHOCOLATE FONDANT (v) 617kcal
with spiced orange & passion fruit sauce,
orange crémeux, confit orange & stem ginger

PISTACHIO SOUFFLE (v) 337kcal
a BB classic served with rich chocolate ice cream

ZESTY LEMON PARFAIT (v) 333kcal
with kirsch-soaked cherries & coulis,
almond & cacao tuile, candied lemon peel

Add a CHEESE COURSE 2569kcal
for 11.50 per person

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

Some of our dishes may contain olive stones or fish bones. Adults need around 2000kcal per day.

ALLERGENS: For allergen information please ask your server or scan the QR code on our à la carte menu.
Our usual service charges apply. All major credit cards accepted. VAT included at the prevailing rate.