

## SUNDAY MENU

AVAILABLE UNTIL 5PM

roasts subject to availability thereafter

TWO COURSES FOR 24.00

ADD A THIRD FOR 6.00 (OR DISHES AS PRICED)

### APERITIFS

#### Signature Gin & Tonic

Tanqueray gin, St-Germain elderflower liqueur, Fever-Tree Refreshingly Light Mediterranean tonic, lemon wedge, cucumber slice, rosemary sprig / 8.15

#### House Bloody Mary

Ketel One vodka, tomato juice & a perfectly balanced blend of spices & seasoning / 8.85

#### Blood Orange Paloma

Patrón Silver tequila, pink grapefruit juice, Fever-Tree blood orange soda, fresh lime juice, agave syrup, grapefruit slice, lime wedge / 10.85

#### Lanson Père et Fils Champagne | ve

crisp, zesty, elegant (125ml glass) / 9.95

### STARTERS

#### *We love*

#### Cheese soufflé | v

with a rich Coastal Cheddar sauce / 6.95

#### Courgette & garlic soup | v

baguette / 6.95 (ve without crème fraîche)

#### Ham hock terrine

rhubarb chutney, toasted sourdough, pickled vegetables / 9.50

### NIBBLES TO SHARE

#### Rustica olives | ve / 3.25

#### Baguette | v

with Netherend Farm salted butter / 3.75 (ve without butter)

#### Baguette with dips | v

saffron rouille, olive oil & balsamic reduction, spiced roast tomato & red pepper / 5.25

#### Garlic baguette | v / 4.95

#### Crab & sweetcorn bon-bons

brown crab mayonnaise, guacamole / 9.75

#### Burrata with lovage pesto

broad beans & smoked piquillo peppers / 9.95

#### Beetroot tartare | ve

pickled & marinated beetroot, horseradish crème fraîche / 7.95

#### Escargots

six snails with garlic & herb butter, baguette / 7.50

### MAINS

#### *Our Roasts*

Our roasts are served with cauliflower cheese, roast seasonal vegetables, Savoy cabbage & bottomless roast potatoes, Yorkshires & gravy.

Award-winning butcher, Aubrey Allen, supplies the highest quality, ethically reared meat for our delicious roasts.

#### *From the farm*

Sourced with care from some of the best producers & farmers in the country

#### Provençal lamb roulade

confit onion & herb stuffing, herb crust, Dauphinoise potato, minted pea salad, pea purée, lamb jus / 19.95

#### Chicken ballotine

sun-dried tomato & olive tapenade stuffing, cherry tomato fondue, chargrilled courgette, ratatouille / 18.50

#### Outdoor-reared applewood

#### smoked pork ribeye

Dauphinoise potato, apple sauce, apple & pear chutney, pork jus / 19.95

#### Free-range beef burger

brioche bun, tomato chutney, garlic mayonnaise & chips / 15.50

Add: chorizo ketchup 1.50, bacon 2.00, Gorgonzola 1.50, Emmental 1.50

#### Steak Frites

8oz rump steak, chips, 'Café de Paris' herb & mustard butter / 19.95 (4.00 supplement applies when ordering two or three courses)

#### Roast beef <sup>PG</sup>

grass-fed British beef with horseradish sauce / 19.50

#### Half a roast grain-fed chicken <sup>PG</sup>

/ 19.95

#### Beetroot & smoked Cheddar

#### parcel | v

with orange zest & truffled artichoke pesto / 17.95

#### *From the sea*

Fish & seafood from abundant, sustainable sources rated highly by the Good Fish Guide

#### Pan-fried sea bream

fried squid, sautéed potatoes, confit onion, grilled artichoke, bouillabaisse sauce & croutons / 18.95

#### Smoked haddock & trout fishcake

poached Arlington White, spring vegetables, warm tartare beurre blanc sauce / 16.50

#### ChalkStream® trout

#### with watercress sauce <sup>PG</sup>

crushed potatoes with watercress, toasted almonds / 18.95

#### *From the field*

From hand-picked farmers that care passionately about quality

#### Freekeh & quinoa salad

#### with avocado | ve <sup>PG</sup>

pomegranate molasses & lemon vinaigrette dressing / 15.95

Add: Laverstoke Park Bufeta (v) 2.50

#### Roasted cauliflower steak with

#### curried cauliflower purée | ve

herbed cauliflower couscous, nuts & pomegranate seeds / 14.95

### SIDES

#### Chips | ve / 4.25

#### Minted new potatoes | ve / 4.50

#### Buttered French beans | v / 4.65

#### Smooth mash | v / 4.25

#### Spring vegetables | ve / 4.50

#### Mixed leaf salad | ve

choice of dressing: classic French or house balsamic with fig leaf oil / 4.25

#### Ratatouille | ve / 4.50

### DESSERTS

#### *We love*

#### Lemon tart | v

Normandy crème fraîche, lemon zest confit / 9.50

#### Treacle sponge | ve

with bitter orange marmalade, Cointreau sauce, nougatine crisp, vegan crème fraîche / 8.95 (nut-free without nougatine crisp)

#### Pistachio soufflé | v

rich chocolate ice cream / 8.65

#### Rhubarb & ginger crumble | ve

English rhubarb with ginger & citrus crumble, vanilla ice cream / 7.50

#### Chocolate fondant | v

caramel sauce, salted caramel ice cream, hazelnut tuile / 9.50

#### *We welcome children*

For little ones we have our children's menu. Please ask your server for a copy. We also have "Pub Grub" <sup>PG</sup> dishes for children who can try half portion main dishes for half price.

v | Suitable for vegetarians

ve | Suitable for vegans

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

#### Jude's ice cream & sorbets | v

three scoops with Gavotte biscuit / 5.95 (ve without biscuit)

Ice cream: vanilla, chocolate, strawberry, salted caramel, coconut, honeycomb  
Sorbets: raspberry, mango, lemon, tropical fruits, blackcurrant

#### Cheese selection

Brebis Ossau-Iraty, Barber's 1833 Vintage Reserve Cheddar, Coulommiers, Fourme d'Ambert & Dazal Ash goat's cheese served with crackers & accompaniments / 12.50

(Cheese is not included in the two or three course price offer)

#### ALLERGENS & CALORIES:

Please scan the QR code for allergen & calorie 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.