

## SUNDAY MENU

AVAILABLE UNTIL 5PM

subject to availability thereafter

### APERITIFS

<b>Signature Gin &amp; Tonic</b>	7.40
Tanqueray gin, St-Germain elderflower liqueur, Fever-Tree Refreshingly Light Mediterranean tonic, lemon wedge, cucumber slice, rosemary sprig	
<b>House Bloody Mary</b>	7.95
Ketel One vodka, tomato juice & a perfectly balanced blend of spices & seasoning	
<b>Blood Orange Paloma</b>	9.95
Patrón Silver tequila, pink grapefruit juice, Fever-Tree blood orange soda, fresh lime juice, agave syrup, grapefruit slice, lime wedge	
<b>Lanson Père et Fils Champagne</b>   ve	9.95
125ml glass	

### NIBBLES TO SHARE

<b>Rustica olives</b>   ve	145kcal	2.75	
<b>Garlic baguette</b>   v	588kcal	3.25	
<b>Baguette</b>   v	495kcal   ve (without butter)	276kcal	2.75
<b>Baguette with dips</b>   v	673kcal	4.75	
spiced aubergine & mushroom, spicy citrus, saffron mayonnaise			

### SIDES

<b>Chips</b>   ve	379kcal	3.95
<b>Buttered French beans</b>   v	178kcal	4.25
<b>Sweet potato fries</b>   ve	400kcal	3.95
<b>Smooth mash</b>   v	187kcal	3.95
<b>Mixed leaf salad</b>   ve	11kcal	3.95
choice of dressing: classic French 256kcal or house balsamic with fig leaf oil 132kcal		
<b>Buttered kale</b>   v	100kcal	3.95

#### We welcome children

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

TWO COURSES FOR 22.50 | ADD A THIRD FOR 5.00 (OR DISHES AS PRICED)

### STARTERS

<b>Cheese soufflé</b>   v	362kcal	6.95	<b>Pea &amp; broad bean salad</b>   ve	287kcal	6.50
with Wyke Farm Cheddar sauce			piquillo peppers, crispy broad beans & shallots, tomato & chilli dressing		
<b>Mediterranean fish soup</b>	627kcal	7.95	<b>Moroccan mezze</b>   ve	573kcal	7.95
Gruyère cheese, croûtons, saffron rouille			harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous, pomegranate, tomato salad & flatbread		
<b>Chicken liver parfait</b>	582kcal	6.95	<b>Potted Cornish crab with avocado guacamole</b>	453kcal	9.40
truffle butter, homemade red onion marmalade & toasted brioche			prawn butter & sourdough toast		
			<b>Escargots</b>	380kcal	6.95
			six snails with garlic & herb butter, baguette		

### THE ROASTS

<b>Our roasts are served with cauliflower cheese, roast seasonal vegetables, kale &amp; bottomless roast potatoes, Yorkshires &amp; gravy.</b>			<b>Roast beef</b>	1097kcal (PG) 622kcal	17.95
			grass-fed British beef with horseradish sauce		
<b>Award-winning butcher, Aubrey Allen, supplies the highest quality, ethically reared meat for our delicious roasts.</b>			<b>Roast outdoor-reared British pork</b>	1374kcal (PG) 775kcal	17.95
			with apple sauce		
			<b>Half a roast grain-fed garden chicken</b>	895kcal (PG) 536kcal	17.95
			with orange zest & truffled artichoke pesto		
			<b>Beetroot &amp; Cherrywood smoked cheese parcel</b>   v	1179kcal	15.95

### MAINS

<b>Rainbow beetroot salad</b>   v	445kcal	14.65	<b>Roast butternut squash with feta cheese</b>   v	1030kcal	13.95	<b>Steak frites</b>	1012kcal	19.95
(PG) 247kcal			Trio of marinated beetroot with guacamole, goat's curd, watercress & toasted croutons, beetroot dressing   ve (with vegan crème fraîche)		465kcal	8oz rump steak, chips, 'Café de Paris' herb & mustard butter (4.00 supplement applies when ordering two or three courses)		
<b>Pan-fried sea bream with bouillabaisse sauce</b>	660kcal	16.75	<b>Free range Cornish beef burger</b>	1145kcal	14.65	<b>Moroccan mezze</b>   ve	921kcal	15.70
fried squid, sunblush tomato, French beans, parmesan, grilled artichokes, sautéed potatoes & croutons			homemade tomato chutney, garlic mayonnaise & chips Additions: chorizo ketchup 105kcal, Gorgonzola 78kcal, Emmental 79kcal, bacon 109kcal (1.50 each)			harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous, pomegranate, tomato salad & flatbread		
<b>Duck leg confit with citrus sauce</b>	1315kcal	18.95	<b>Jimmy Butler's free range gammon steak</b>	875kcal	14.75	<b>Malabar fish curry with toasted coconut</b>	613kcal	18.95
slow-cooked Barbary duck leg, citrus sauce & candied orange, French beans, carrots & Dauphinoise potato			with a fried Watercress Lane duck egg & chips			roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice		

### DESSERTS

<b>Zesty lemon parfait</b>   v	333kcal	7.95
with kirsch-soaked cherries & coulis, almond & cacao tuile, candied lemon peel		
<b>Pistachio soufflé</b>   v	337kcal	8.25
with rich chocolate ice cream		
<b>Chocolate fondant</b>   v	617kcal	7.95
with spiced orange & passion fruit sauce, orange crèmeux, confit orange & stem ginger		
<b>Mango &amp; pineapple crumble</b>   ve	391kcal	6.95
fresh fruit & coulis, citrus crumble, mango sorbet		
<b>Sticky toffee pudding</b>   v	701kcal	6.95
with a cocoa & citrus crisp, crème fraîche		
<b>Jude's ice cream &amp; sorbets</b>   v		5.40
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		

<b>Cheese plate to share</b>   v	2569kcal	11.50
Montgomery Cheddar, Sparkenhoe Red Leicester, Chabichou, Morbier & Cashel served with crackers & accompaniments (Cheese is not included in the two or three course price offer)		

v | Suitable for vegetarians ve | Suitable for vegans  
Adults need around 2000kcal per day.  
Some of our dishes may contain olive stones, date stone, 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 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.

