

## SUNDAY MENU

AVAILABLE UNTIL 5PM

*subject to availability thereafter*

TWO COURSES FOR 22.50

ADD A THIRD FOR 5.00 (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 / 7.60

#### House Bloody Mary

Ketel One vodka, tomato juice & a perfectly balanced blend of spices & seasoning / 8.10

#### Blood Orange Paloma

Patrón Silver tequila, pink grapefruit juice, Fever-Tree blood orange soda, fresh lime juice, agave syrup, grapefruit slice, lime wedge / 10.10

#### Lanson Père et Fils Champagne | ve

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

### STARTERS

#### Wild mushroom fricassee | ve

truffled arancini / 9.95

#### Cheese soufflé | v

with Ford Farm rich Coastal Cheddar sauce / 6.95

#### Mediterranean fish soup

traditionally served with Gruyère cheese, croutons & saffron rouille / 8.25

#### Pâté de Campagne

coarse pork terrine with pickles, sourdough & pear chutney / 9.50

### NIBBLES TO SHARE

#### Rustica olives | ve / 2.95

#### Garlic baguette | v / 4.65

#### Baguette | v

with Netherend Farm salted butter / 3.65  
(ve without butter)

#### Baguette with dips | v

saffron rouille, olive oil & balsamic reduction, spiced roast tomato & pepper / 4.95

#### Beetroot terrine | ve

horseradish cream, marinated beetroot & watercress salad / 8.95

#### Escargots

six snails with garlic & herb butter, baguette / 7.45

*We love*

#### Crab & sweetcorn bon-bons

celeriac & apple salad,  
chipotle mayonnaise / 9.25

### MAINS

#### Our Roasts

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

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

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

grass-fed British beef with horseradish sauce / 18.50

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

/ 18.50

#### Beetroot & smoked Cheddar parcel | v

with orange zest & truffled artichoke pesto / 15.95

#### From the farm

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

#### Merguez sausage tagine <sup>PG</sup>

roast butternut squash, peppers, olives, harissa & lemon dressing with pistachio & almond couscous / 16.95

#### Gressingham duck leg confit with blackberry sauce

Loomswood Farm duck, French beans, carrots, Dauphinoise potato, poached blackberries / 18.95

#### Outdoor-reared applewood smoked pork ribeye

Lincolnshire pork with armagnac soaked prune, charred hispi cabbage & pork crackling / 19.50

#### Free-range beef burger

brioche bun, homemade tomato chutney, garlic mayonnaise & French fries / 14.95  
*Add: chorizo ketchup, bacon, Gorgonzola, Emmental / 1.50 each*

#### Steak Frites

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

#### From the sea

*Fish and seafood from abundant, sustainable sources top-rated by the Good Fish Guide*

#### Pan-fried cod with Marinière sauce

rope-grown Scottish mussels, clams, samphire, leeks & new potatoes / 18.75

#### Malabar fish curry with toasted coconut

roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice / 18.95

#### From the field

*From hand-picked suppliers who care passionately about quality*

#### Moroccan vegetable tagine | ve <sup>PG</sup>

harissa aubergine, roast butternut squash, peppers, olives, harissa lemon dressing with pistachio & almond couscous / 14.95

#### Grilled cauliflower steak with parsley & walnut pesto | ve

herb & nut breadcrumb, sweet potato fries / 15.25

### SIDES

All 3.95 unless otherwise stated

#### Chips | ve

#### Buttered French beans | v / +0.30

#### Sweet potato fries | ve / +0.30

#### Truffled celeriac mash | v / +0.30

#### Charred hispi cabbage | v crisp spiced corn

#### Mixed leaf salad | ve choice of dressing: classic French or house balsamic with fig leaf oil

### DESSERTS

#### Blackcurrant trio | ve

poached blackcurrants, blackcurrant mousse & sorbet, crystallised violets / 7.95

#### Bramley apple & blackberry crumble | v

Normandy crème fraîche / 7.95  
(ve with vanilla ice cream)

*We love*

#### Chocolate delicie | v

crisp feuilletine base, dark chocolate ganache, cacao tuile, glazed hazelnuts & pistachios, dark chocolate sauce, honeycomb ice cream / 8.50

#### Pistachio soufflé | v

with rich chocolate ice cream / 8.50

#### Sticky toffee pudding | v

with a cocoa & citrus crisp, nougatine, Normandy crème fraîche / 6.95

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

three scoops with Gavotte biscuit / 5.75  
(ve without biscuit)

*Ice cream: vanilla, chocolate, strawberry, salted caramel, coconut, honeycomb  
Sorbet: raspberry, mango, lemon, blood orange, blackcurrant*

#### Cheese selection | v

Cornish Brie, St Nectaire, Stilton, Cantal Entre-Deux & Rosary goat's cheese served with crackers & accompaniments / 12.00  
(Cheese is not included in the two or three course price offer)

#### 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, date stone, or fish bones.

**Calories - see reverse**

**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.