



MENU BLEU 37.00

STARTERS

CHEESE SOUFFLE (v)

with a rich Coastal Cheddar sauce

HAM HOCK TERRINE *with* RHUBARB CHUTNEY

toasted sourdough, pickled vegetables

COURGETTE & GARLIC SOUP (v)

baguette | (ve) without crème fraîche

MAINS

CHICKEN BALLOTINE

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

OUTDOOR-REARED APPLEWOOD SMOKED PORK RIBEYE

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

CHALKSTREAM® TROUT *with* WATERCRESS SAUCE

crushed potatoes with watercress, toasted almonds

MOROCCAN VEGETABLE TAGINE (ve)

*harissa aubergine, roast butternut squash, pistachio
& almond couscous, harissa & lemon dressing*

DESSERTS

TREACLE SPONGE (ve)

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

RHUBARB & GINGER CRUMBLE (ve)

English rhubarb with ginger & citrus crumble, vanilla ice cream

JUDE'S ICE CREAM & SORBETS

three scoops with Gavotte biscuit | (ve) without biscuit

Ice cream: chocolate, vanilla, salted caramel

Sorbets: raspberry, mango, lemon

Add a CHEESE COURSE

for 13.00 per person

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

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

ALLERGENS: For allergen & calorie 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 42.00

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

HAM HOCK TERRINE *with* RHUBARB CHUTNEY

toasted sourdough, pickled vegetables

MAINS

OUTDOOR-REARED APPLEWOOD SMOKED PORK RIBEYE

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

PRIME CHARGRILLED RUMP

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

PAN-FRIED SEA BREAM *with* BOUILLABAISSE SAUCE

fried squid, sautéed potatoes, confit onion, grilled artichoke & croutons

MOROCCAN VEGETABLE TAGINE (ve)

*harissa aubergine, roast butternut squash, pistachio
& almond couscous, harissa & lemon dressing*

DESSERTS

CHOCOLATE FONDANT *with* CARAMEL SAUCE (v)

salted caramel ice cream, hazelnut tuile

RHUBARB & GINGER CRUMBLE (ve)

English rhubarb with ginger & citrus crumble, vanilla ice cream

JUDE'S ICE CREAM & SORBETS

three scoops with Gavotte biscuit | (ve) without biscuit

Ice cream: chocolate, vanilla, salted caramel

Sorbets: raspberry, mango, lemon

Add a CHEESE COURSE

for 13.00 per person

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

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MENU ROUGE 52.00

BAGUETTE (v)

with Netherend Farm salted butter | (ve) without butter

STARTERS

CHEESE SOUFFLE (v)

with a rich Coastal Cheddar sauce

PAN-FRIED KING SCALLOPS

cauliflower purée, curried cauliflower florets, curry oil & coriander

BEETROOT TARTARE (ve)

pickled & marinated beetroot, horseradish crème fraîche

MAINS

PROVENCAL LAMB ROULADE

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

PRIME CHARGRILLED SIRLOIN

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

PLAICE MEUNIERE

whole plaice with beurre noisette & capers, minted new potatoes

ROASTED CAULIFLOWER STEAK

*with CURRIED CAULIFLOWER PUREE (ve)
herbed cauliflower couscous, nuts & pomegranate seeds*

DESSERTS

CHOCOLATE FONDANT *with* CAMEL SAUCE (v)

salted caramel ice cream, hazelnut tuile

PISTACHIO SOUFFLE (v)

a BB classic served with rich chocolate ice cream

TARTE AU CITRON (v)

Normandy crème fraîche, lemon zest confit

Add a CHEESE COURSE

for 13.00 per person

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

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