

MENU BLEU 32.50

STARTERS

CHEESE SOUFFLE (V)

with a rich West Country Cheddar sauce

PATE de CAMPAGNE

coarse pork terrine with pickles, sourdough & pear chutney

MEDITERRANEAN FISH SOUP

traditionally served with Gruyère cheese, croutons & saffron rouille

MAINS

MOROCCAN VEGETABLE TAGINE (ve)

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

CHICKEN BALLOTINE with WILD MUSHROOMS

truffled celeriac mash, French beans, jus gras

SLOW-COOKED BOEUF BOURGUIGNON

red wine sauce, lardons, baby onions, mushrooms & smooth mash

CHALKSTREAM® TROUT with BROWN SHRIMPS

cauliflower purée, beurre noisette, spring onion crushed potatoes, capers & parsley

DESSERTS

TREACLE SPONGE (ve)

with bitter orange marmalade, orange & lime zest, blood orange segments, Cointreau sauce, nougatine crisp, vegan crème fraîche | nut-free without nougatine crisp

BRAMLEY APPLE & BLACKBERRY CRUMBLE (ve)

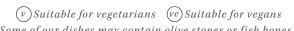
vanilla ice cream

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



Our usual service charges apply. All major credit cards accepted. VAT included at the prevailing rate.

Some of our dishes may contain olive stones or fish bones. ALLERGENS: For allergen & calorie information, please ask your server or scan the OR code on our à la carte menu.





MENU BLANC 40.00

BAGUETTE (V)

with Netherend Farm salted butter | (ve) without butter

STARTERS

CHEESE SOUFFLE (V)

with a rich West Country Cheddar sauce

CRAB & SWEETCORN BON-BONS

celeriac & apple salad, chipotle mayonnaise

PATE de CAMPAGNE

coarse pork terrine with pickles, sourdough & pear chutney

MAINS

MOROCCAN VEGETABLE TAGINE (ve)

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

OUTDOOR-REARED APPLEWOOD SMOKED PORK RIBEYE

Lincolnshire pork with Armagnac soaked prune, charred hispi cabbage & pork crackling

MALABAR FISH CURRY with TOASTED COCONUT

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

PRIME CHARGRILLED RUMP

80z rump steak, mixed leaf salad, French fries & a garlic tomato

DESSERTS

CHOCOLATE DELICE (V)

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

BRAMLEY APPLE & BLACKBERRY CRUMBLE (ve)

vanilla ice cream

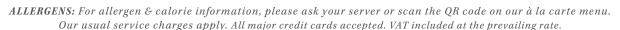
JUDE'S ICE CREAM & SORBETS

three scoops with Gavotte biscuit | (ve) without biscuit
Ice cream: chocolate, vanilla, salted caramel
Sorbets: raspberry, mango, lemon

Add a CHEESE COURSE

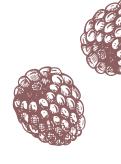
for 13.00 per person













MENU ROUGE 50.00

BAGUETTE (V)

with Netherend Farm salted butter | (ve) without butter

STARTERS

CHEESE SOUFFLE (V)

with a rich West Country Cheddar sauce

PAN-FRIED KING SCALLOPS

cauliflower purée, curried cauliflower florets, scallop roe, curry oil & coriander

WILD MUSHROOM FRICASSEE (ve)

truffled arancini

MAINS

PAN-FRIED STONE BASS with SAFFRON & WHITE WINE SAUCE poached mussels, samphire, wilted baby spinach, prawn potatoes & saffron oil

PROVENCAL LAMB ROULADE

onion confit & herb stuffing, herb crust, Dauphinoise potato, carrots, shallot & garlic purée, confit garlic, lamb jus

GRILLED CAULIFLOWER STEAK with PARSLEY & WALNUT PESTO (ve)

herb & nut breadcrumb, sweet potato fries

PRIME CHARGRILLED SIRLOIN

80z sirloin steak, mixed leaf salad, French fries & a garlic tomato

DESSERTS

CHOCOLATE DELICE (V)

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

PISTACHIO SOUFFLE (V)

a BB classic served with rich chocolate ice cream

TREACLE SPONGE (ve)

with bitter orange marmalade, orange & lime zest, blood orange segments,
Cointreau sauce, nougatine crisp, vegan crème fraîche | nut-free without nougatine crisp

Add a CHEESE COURSE

for 13.00 per person



