



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

(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 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

8oz 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

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

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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

8oz 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

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