

OUR MENU

Seasonality, sustainability & ethical sourcing are at the heart of all we do. We are proud to bring the highest quality produce to your table, cooked with passion by our chefs.

APERITIFS

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

NIBBLES TO SHARE

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

SIDES

Chips ve 379kcal	3.95
Buttered French beans v 178kcal	4.25
Sweet potato fries ve 400kcal	3.95
Minted new potatoes v 254kcal	3.95
Smooth mash v 187kcal	3.95
Mixed leaf salad ve 11kcal	3.95
choice of dressing: classic French 256kcal or house balsamic with fig leaf oil 132kcal	
House coleslaw v 153kcal	3.95
Mixed greens ve 95kcal	3.95

STARTERS

Cheese soufflé v 362kcal	6.95	Pea & broad bean salad ve 287kcal	6.50	Classic salmon gravadlax 231kcal	9.95
with Wyke Farm Cheddar sauce		piquillo peppers, crispy broad beans & shallots, tomato & chilli dressing		Dijon mustard, dill, cucumber julienne & lemon crème fraîche	
Mediterranean fish soup 627kcal	7.95	Morteau sausage & potato salad 694kcal	9.95	Escargots 380kcal	6.95
Gruyère cheese, croûtons, saffron rouille		pan-fried smoked Morteau sausage, white wine potato salad, Burford Brown poached egg, curly endive & Dijon mustard dressing		six snails with garlic & herb butter, baguette	
Chicken liver parfait 582kcal	6.95	Moroccan mezze ve 573kcal	7.95	Potted Cornish crab with avocado guacamole 453kcal	9.40
truffle butter, homemade red onion marmalade & toasted brioche		harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous, pomegranate, tomato salad & flatbread		prawn butter & sourdough toast	
Asparagus with soft poached egg v 394kcal	8.95			Moules marinière 607kcal	7.95
grilled asparagus with cauliflower & courgette chilli crumble, Burford Brown poached egg, smoked paprika dressing				rope-grown Scottish mussels with a traditional white wine & shallot sauce, baguette	

MAINS

Moules marinière 1335kcal	16.50	Prime British chargrilled steak		Salmon & smoked haddock fishcake 770kcal (PG) 431kcal	14.95
rope-grown Scottish mussels with a traditional white wine & shallot sauce, chips & baguette		<i>Aubrey Allen, the Queen's butcher, selects for us the very best, grass-fed beef which is ethically reared & 30-day dry aged for flavour & tenderness</i>		homemade fishcake with wilted spinach, leeks, peas & baby gem lettuce, Burford Brown poached egg & tartare sauce	
Rainbow beetroot salad v 445kcal	14.65	Our steaks are served with chips, green salad & a garlic tomato		Free range Cornish beef burger 1145kcal	14.65
(PG) 247kcal				homemade tomato chutney, garlic mayonnaise & chips	
Trio of marinated beetroot with guacamole, goat's curd, watercress & toasted croutons, beetroot dressing ve (with vegan crème fraîche) 465kcal		Rump 8oz 872kcal	19.95	Additions: chorizo ketchup 105kcal, Gorgonzola 78kcal, Emmental 79kcal, bacon 109kcal (1.50 each)	
Smoked pork belly with rhubarb 1036kcal (PG) 591kcal	17.95	Sirloin 8oz 982kcal	25.75	Pan-fried chicken with morels & sherry sauce 602kcal	19.95
outdoor-reared pork belly & crackling, poached pink champagne rhubarb, sautéed potatoes & hispi cabbage		Fillet 7oz 902kcal	29.95	supreme of garden chicken, morel mushrooms, asparagus, new potatoes, peas, baby onions & wilted lettuce, sherry sauce	
Duck leg confit with citrus sauce 1315kcal	18.95	Chateaubriand for two 14oz 1729kcal	58.90	Grilled salmon fillet with tomato hollandaise 906kcal (PG) 553kcal	15.50
slow-cooked Barbary duck leg, citrus sauce & candied orange, French beans, carrots & Dauphinoise potato		Additions: 'Café de Paris' butter 140kcal, Béarnaise 223kcal, Roquefort 130kcal, peppercorn sauce 43kcal (1.95 each)		Scottish salmon, 'Choron' sauce, mixed leaf salad & chips	
Roast butternut squash with feta cheese v 1030kcal	13.95	St Austell's TRIBUTE beef & ale pie	14.95	Moroccan mezze ve 921kcal	15.70
citrus bulgur wheat salad, mixed pulses, harissa dressing & pomegranate ve (without feta) 960kcal		with lardons, mushrooms & puff pastry crust, served with a Tribute ale taster & smooth mash 1078kcal or green beans 1069kcal		harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous, pomegranate, tomato salad & flatbread	
Pan-fried sea bream with bouillabaisse sauce 660kcal	16.75	Halloumi burger with house coleslaw v 1237kcal	14.65	Malabar fish curry with toasted coconut 613kcal	18.95
fried squid, sunblush tomato, French beans, parmesan, grilled artichokes, sautéed potatoes & croutons		grilled Laverstoke Park buffalomi, lime & paprika mayonnaise, mango chutney, coleslaw & sweet potato fries		roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice	
Jimmy Butler's free range gammon steak 875kcal	14.75	Sticky beef with coconut rice 949kcal	19.25		
with a fried Watercress Lane duck egg & chips		slow-cooked beef in a ginger, soy & lime sauce, coconut rice with crispy onions, buttered kale			

DESSERTS

Zesty lemon parfait v 333kcal	7.95
with kirsch-soaked cherries & coulis, almond & cacao tuile, candied lemon peel	
Pistachio soufflé v 337kcal	8.25
with rich chocolate ice cream	
Chocolate fondant v 617kcal	7.95
with spiced orange & passion fruit sauce, orange crèmeux, confit orange & stem ginger	
Mango & pineapple crumble ve 391kcal	6.95
fresh fruit & coulis, citrus crumble, mango sorbet	
Sticky toffee pudding v 701kcal	6.95
with a cocoa & citrus crisp, crème fraîche	
Jude's ice cream & sorbets 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	
Cheese plate to share v 2569kcal	11.50
Montgomery Cheddar, Sparkenhoe Red Leicester, Chabichou, Morbier & Cashel served with crackers & accompaniments	

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.

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.

