

OUR SPRING MENU

Colourful & vibrant, spring is a season full of promise. Our menu takes inspiration from the abundance of produce that is bursting with flavour & grown with care by our wonderful suppliers. Pull up a chair & enjoy...

APERITIFS

Signature Gin & Tonic

Tanqueray gin, St-Germain elderflower liqueur, Fever-Tree Refreshingly Light Mediterranean tonic, lemon wedge, cucumber slice, rosemary sprig / 8.15

House Bloody Mary

Ketel One vodka, tomato juice & a perfectly balanced blend of spices & seasoning / 8.85

Blood Orange Paloma

Patrón Silver tequila, pink grapefruit juice, Fever-Tree blood orange soda, fresh lime juice, agave syrup, grapefruit slice, lime wedge / 10.85

Lanson Père et Fils Champagne | ve
crisp, zesty, elegant (125ml glass) / 9.95

STARTERS

We love

Cheese soufflé | v
with a rich Coastal Cheddar sauce / 6.95

Courgette & garlic soup | v
baguette / 6.95 (ve without crème fraîche)

Pan-fried king scallops
cauliflower purée, curried cauliflower florets, curry oil & coriander / 9.95

Ham hock terrine
rhubarb chutney, toasted sourdough, pickled vegetables / 9.50

NIBBLES TO SHARE

Rustica olives | ve / 3.25

Baguette | v
with Netherend Farm salted butter / 3.75
(ve without butter)

Baguette with dips | v
saffron rouille, olive oil & balsamic reduction, spiced roast tomato & red pepper / 5.25

Garlic baguette | v / 4.95

Crab & sweetcorn bon-bons
brown crab mayonnaise, guacamole / 9.75

Burrata with lovage pesto
broad beans & smoked piquillo peppers / 9.95

Beetroot tartare | ve
pickled & marinated beetroot, horseradish crème fraîche / 7.95

Escargots
six snails with garlic & herb butter, baguette / 7.50

MAINS

From the farm & grill

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

SEASONAL FAVOURITE

Provençal lamb roulade
confit onion & herb stuffing, herb crust, Dauphinoise potato, minted pea salad, pea purée, lamb jus / 19.95

Slow-cooked beef bourguignon
red wine sauce, lardons, baby onions, mushrooms & smooth mash / 19.95

St Austell's beef & ale pie
lardons, mushrooms & puff pastry crust, served with a Tribute ale taster & smooth mash / 16.95

Prime British chargrilled steak

Aubrey Allen, butcher to the Royal Family, selects for us the very best, grass-fed beef which is ethically reared & 30-day dry aged for flavour & tenderness

Our steaks are served with chips, green salad & a garlic tomato

Chicken ballotine

sun-dried tomato & olive tapenade stuffing, cherry tomato fondue, chargrilled courgette, ratatouille / 18.50

Outdoor-reared applewood smoked pork ribeye
Dauphinoise potato, apple sauce, apple & pear chutney, pork jus / 19.95

Free-range beef burger
brioche bun, tomato chutney, garlic mayonnaise & chips / 15.50
Add: chorizo ketchup 1.50, bacon 2.00, Gorgonzola 1.50, Emmental 1.50

Rump 8oz / 19.95

Sirloin 8oz / 27.50

Fillet 7oz / 29.95

Chateaubriand for two 14oz / 59.90
allow 20 minutes for cooking & resting

Add: 'Café de Paris' butter, Béarnaise, Roquefort, peppercorn sauce / 1.95 each

From the sea & river

Fish & seafood from abundant, sustainable sources rated highly by the Good Fish Guide

SEASONAL FAVOURITE

Pan-fried sea bream
fried squid, sautéed potatoes, confit onion, grilled artichoke, bouillabaisse sauce & croutons / 18.95

ChalkStream® trout with watercress sauce (PG)
crushed potatoes with watercress, toasted almonds / 18.95

Plaice Meunière
whole plaice with beurre noisette & capers, choice of potatoes / 21.50

From the field

From hand-picked farmers that care passionately about quality

Roasted cauliflower steak with curried cauliflower purée | ve
herbed cauliflower couscous, nuts & pomegranate seeds / 14.95

Moroccan vegetable tagine | ve (PG)
harissa aubergine, roast butternut squash, pistachio & almond couscous, harissa & lemon dressing / 14.95

SEASONAL FAVOURITE

Freekeh & quinoa salad with avocado | ve (PG)
pomegranate molasses & lemon vinaigrette dressing / 15.95
Add: Laverstoke Park Bufeta (v) 2.50

SIDES

Chips | ve / 4.25

Minted new potatoes | ve / 4.50

Buttered French beans | v / 4.65

Smooth mash | v / 4.25

Mixed leaf salad | ve
choice of dressing: classic French or house balsamic with fig leaf oil / 4.25

Ratatouille | ve / 4.50

DESSERTS

We love

Lemon tart | v
Normandy crème fraîche, lemon zest confit / 9.50

Treacle sponge | ve
with bitter orange marmalade, Cointreau sauce, nougatine crisp, vegan crème fraîche / 8.95
(nut-free without nougatine crisp)

Pistachio soufflé | v
rich chocolate ice cream / 8.65

Rhubarb & ginger crumble | ve
English rhubarb with ginger & citrus crumble, vanilla ice cream / 7.50

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 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 or fish bones.

Chocolate fondant | v
caramel sauce, salted caramel ice cream, hazelnut tuile / 9.50

Jude's ice cream & sorbets | v
three scoops with Gavotte biscuit / 5.95
(ve without biscuit)
Ice cream: vanilla, chocolate, strawberry, salted caramel, coconut, honeycomb
Sorbet: raspberry, mango, lemon, tropical fruits, blackcurrant

Cheese selection
Brebis Ossau-Iraty, Barber's 1833 Vintage Reserve Cheddar, Coulommiers, Fourme d'Ambert & Dazel Ash goat's cheese served with crackers & accompaniments / 12.50

ALLERGENS & CALORIES:
Please scan the QR code for allergen & calorie 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.