

## SUNDAY MENU

AVAILABLE UNTIL 5PM

subject to availability thereafter

<b>House Bloody Mary</b>	7.25
Made with Ketel One vodka, the perfect partner to our roasts	

## APERITIFS

<b>Tanqueray Gin</b>	6.20
Fever-Tree Naturally Light Indian tonic	
<b>Negroni</b>   ve	8.75
<b>Lanson Père et Fils Champagne</b>   ve	9.95
125ml glass	

## NIBBLES

<b>Rustica olives</b>   ve	2.65
<b>Garlic baguette</b>   v	3.10
<b>Baguette</b>   ve (without butter)	2.65
<b>Baguette with dips</b>   v	4.65
spiced aubergine & mushroom, spicy citrus, saffron mayonnaise	

## SIDES

<b>Chips</b>   ve	3.95
<b>French beans</b>   v	4.25
<b>Skinny sweet potato fries</b>   ve	3.95
<b>Buttered kale</b>   v	3.95
<b>Mixed leaf salad</b>   ve	3.95

### We welcome children

For little ones we have our children's menu. Please ask your server for a copy.

TWO COURSES FOR 22.50 | ADD A THIRD FOR 5.00 (OR DISHES AS PRICED)

## STARTERS

<b>Cheese soufflé</b>   v	6.95	<b>Wild mushroom tart</b>   ve	9.95	<b>Potted Cornish crab with avocado guacamole</b>	9.40
with Wyke Farm Cheddar sauce		crisp puff pastry topped with pan-fried wild mushrooms, tarragon, parsley, chives & garlic		prawn butter & sourdough toast	
<b>Mediterranean fish soup</b>	7.95	<b>Moroccan mezze platter</b>   ve	7.95	<b>Escargots</b>	6.95
Gruyère cheese, croûtons, saffron rouille		harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread		six snails with garlic & herb butter & baguette	
<b>Chicken liver parfait</b>	6.95				
truffle butter, homemade red onion marmalade & toasted brioche					

## THE ROASTS

Our roasts are served with cauliflower cheese, roast seasonal vegetables, winter kale & bottomless roast potatoes, Yorkshires & gravy.

Award-winning butcher, Aubrey Allen, supplies the highest quality, ethically reared meat for our delicious roasts.

<b>Roast beef</b>	17.95	<b>Half a roast grain-fed garden chicken</b>	17.95
grass-fed British beef with horseradish sauce		<b>Beetroot &amp; Cherrywood smoked cheese parcel</b>   v	
<b>Roast outdoor-reared British pork</b>	17.95	with orange zest & truffled artichoke pesto	

## MAINS

<b>Wild mushroom &amp; roast beetroot salad</b>   ve	14.65	<b>Pan-fried stone bass with prawn potatoes</b>	18.95	<b>Steak frites</b>	19.95
warm salad of pan-fried wild mushrooms, rainbow beetroot, grilled squash with tarragon oil, bulgur wheat & kale crisps		battered kale, white wine & prawn sauce		8oz rump steak, chips, 'Café de Paris' herb & mustard butter (4.00 supplement applies when ordering two or three courses)	
<b>Duck leg cassoulet</b>	19.95	<b>Free range Cornish beef burger</b>	14.65	<b>Malabar fish curry with toasted coconut</b>	18.40
slow-cooked Barbary duck leg, haricot beans, smoked lardons & chorizo		homemade tomato chutney, garlic mayonnaise & chips Add: chorizo ketchup, Gorgonzola, Comté cheese, bacon (1.50 each)		roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice	
<b>Truffled lentil &amp; tomato pasta 'millefeuille'</b>   ve	13.60	<b>Moroccan mezze platter</b>   ve	15.70		
wilted spinach, white truffle cashew nut cream, balsamic reduction, pine nuts, almonds & roast hazelnuts		harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread			

## DESSERTS

<b>Poached pear 'Pain Perdu'</b>   v	7.95
brioche French toast, poached pears, vanilla ice cream, lime & ginger butterscotch sauce, salted caramel milk toffee, honeycomb crisp	
<b>Sticky toffee pudding</b>   v	6.95
with a cocoa & citrus crisp, crème fraîche	
<b>Pistachio soufflé</b>   v	7.95
with rich chocolate ice cream	
<b>Chocolate &amp; orange mousse cup</b>   v	8.95
chocolate sauce, chocolate crumble, orange crémeux	
<b>Baked apple &amp; Calvados crumble</b>   ve	7.90
vanilla ice cream	
<b>Jude's ice cream &amp; sorbets</b>	5.40
three scoops with Gavotte biscuit   ve (without biscuit) Ice cream: vanilla, strawberry, chocolate, salted caramel, coconut   Sorbets: raspberry, mango, lemon, green apple	

### Selection of French cheeses 11.50

Couronne de Touraine, Langres, Ossau-Iraty, Cantal Entre-Deux & Fourme d'Ambert served with crackers & accompaniments

(Cheese is not included in the two or three course price offer)

v | Suitable for vegetarians    ve | Suitable for vegans

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



SCAN FOR ALLERGENS

**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.

**Choose any two courses and pay no more than 22.50 (excludes steak).** 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.

