

## SUNDAY MENU

AVAILABLE UNTIL 5PM  
roasts subject to availability thereafter

Enjoy a starter and/or dessert for 6.00 each when you order a main course

ALL APERITIFS NIBBLES STARTERS MAINS SOMETHING ON THE SIDE DESSERTS

### APERITIFS

SIGNATURE G&T ⓘ 8.80  
*Tanqueray gin, St-Germain elderflower liqueur, Fever-Tree Refreshingly Light Mediterranean tonic, lemon wedge, cucumber slice, rosemary sprig*

LANSON PERE ET FILS CHAMPAGNE ⓘ 10.95  
*crisp, zesty, elegant (125ml glass)*

HOUSE BLOODY MARY ⓘ 9.90  
*Ketel One vodka, tomato juice & a perfectly balanced blend of spices & seasoning*

BLOOD ORANGE PALOMA ⓘ 11.90  
*Patrón Silver tequila, pink grapefruit juice, Fever-Tree blood orange soda, fresh lime juice, agave syrup, grapefruit slice, lime wedge*

### NIBBLES

OLIVES ve ⓘ 4.25  
*Rustica olives*

BAGUETTE WITH DIPS v ⓘ 5.95  
*saffron rouille, olive oil & balsamic reduction, roasted pepper & tomato*

BAGUETTE v ⓘ 4.25  
*with Netherend Farm salted butter*

Without:  
butter ve ⓘ 4.25

BOQUERONES ⓘ 4.85  
*anchovies, pickled shallot rings, olives, balsamic, sourdough*

### STARTERS

FRENCH ONION SOUP ⓘ 8.95  
*a French classic with croutons & Gruyère*

CRAB & SWEETCORN BON-BONS ⓘ 7.95  
*guacamole, brown crab mayonnaise, apple & pear chutney*

CELERIAC FONDANT ve ⓘ 7.75  
*celeriac remoulade, walnuts*

ESCARGOTS ⓘ 7.75  
*six snails with garlic & herb butter, baguette*

THE 'BB' CHEESE SOUFFLE v ⓘ 7.50  
*with a rich Coastal Cheddar sauce*

CHICKEN LIVER PARFAIT ⓘ 9.95  
*red onion marmalade, toasted brioche*

BETROOT TERRINE ve ⓘ 6.95  
*horseradish sorbet, beetroot dressing*

### MAINS

#### OUR ROASTS

We source only the finest and most sustainable meat from award-winning family butcher, Aubrey Allen. As butchers to the Royal Household for over 15 years, Aubrey Allen selects only the top 1% of ethically produced meat for our table.  
Our roasts are served with caulif lower cheese, roast seasonal vegetables, Savoy cabbage & bottomless roast potatoes, Yorkshires & gravy.

ROAST RUMP OF BEEF ⓘ 20.95  
*21-day matured, grass-fed British beef*

BETROOT & SMOKED CHEDDAR PARCEL v ⓘ 18.50  
*with orange zest & truffled artichoke pesto*

OAK-SMOKED OUTDOOR BRED PORK RIBEYE ⓘ 21.50

HALF A ROAST GRAIN-FED CHICKEN ⓘ 22.50

## FROM THE FARM

*From hand-picked farmers who care passionately about quality*

LOOMSWOOD FARM DUCK LEG CONFIT ⓘ 22.95  
*Madeira sauce, Dauphinoise, wild mushrooms & French beans*

FREE-RANGE BEEF BURGER ⓘ 16.95  
*sesame brioche bun, tomato chutney, garlic mayonnaise & French fries*

*Add:*

chorizo ketchup ⓘ 1.50

bacon ⓘ 2.00

Gorgonzola ⓘ 1.50

Emmental ⓘ 1.50

POULET À LA MOUTARDE ⓘ 19.95  
*mustard sauce, pommes mousseline, French beans, chicken crackling, lardons & mushrooms*

STEAK FRITES ⓘ 22.95  
*rump steak (8oz), mixed leaf salad, French fries, 'Café de Paris' butter*

## FROM THE WATER

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

HAKE GRENOBLOISE ⓘ 18.95  
*pommes mousseline, croutons, brown butter & capers*

CHALKSTREAM TROUT ⓘ 18.95  
*prawn butter & white wine sauce, prawn potatoes, wilted kale*

COD FILLET & BUTTER BEAN CASSOULET ⓘ 22.50  
*chorizo*

## FROM THE LAND

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

ROASTED MUSCAT PUMPKIN RISOTTO ve ⓘ 15.95  
*spiced sweet potato, pumpkin seeds & oil*

HERB GNOCCHI ve ⓘ 14.95  
*truffled artichoke velouté, wild mushrooms fricassée, artichoke crisps & chive oil*

## SOMETHING ON THE SIDE

GRILLED HISPI CABBAGE, BLACK GARLIC & GRANA BUTTER v ⓘ 4.75

FRENCH FRIES v ⓘ 4.50

POMMES MOUSSELINE v ⓘ 4.50

CELERIAC REMOULADE ve ⓘ 4.25

CHICORY, WALNUT & BLUE CHEESE SALAD v ⓘ 5.25

MIXED LEAF SALAD ve ⓘ 4.50

*Choice of dressing:*

*Classic French ve ⓘ*

*House balsamic with fig leaf oil ve ⓘ*

## DESSERTS

AUTUMN STILL LIFE v (i) 7.95  
*a Raymond Blanc classic - chestnut & coffee parfait, meringue, frosted pecan, vanilla & cocoa tuile, chocolate mousse & crumb*

PISTACHIO SOUFFLE v (i) 8.95  
*a BB classic served with Jude's chocolate ice cream*

CHOCOLATE FEUILLENTINE v (i) 7.25  
*dark chocolate sauce, praline Anglaise, griottine cherries, tuile*

CHEESE SELECTION (i) 13.50  
*Coulommiers, Westcombe Cheddar, Couronne Cendrée, Oglesfield, Shropshire Blue served with crackers & accompaniments*  
cheese priced separately

BRAMLEY APPLE & BLACKBERRY CRUMBLE v (i) 7.95  
*Normandy crème fraîche*

*With:*  
vegan custard ve (i) 7.95

BABA AU RHUM (i) 7.25  
*rum Chantilly cream, marinated mini figs*

JUDE'S ICE CREAM AND SORBETS v (i) 6.75  
*three scoops with Gavotte biscuit*

*Ice Cream:*

vanilla v (i)  
chocolate v (i)  
strawberry v (i)  
salted caramel v (i)  
coconut v (i)  
honeycomb v (i)

*Sorbet:*

raspberry v (i)  
mango v (i)  
lemon v (i)  
pear v (i)

