

## 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

<b>Signature Gin &amp; Tonic</b>	7.60
Tanqueray gin, St-Germain elderflower liqueur, Fever-Tree Refreshingly Light Mediterranean tonic, lemon wedge, cucumber slice, rosemary sprig	
<b>House Bloody Mary</b>	8.10
Ketel One vodka, tomato juice & a perfectly balanced blend of spices & seasoning	
<b>Blood Orange Paloma</b>	10.10
Patrón Silver tequila, pink grapefruit juice, Fever-Tree blood orange soda, fresh lime juice, agave syrup, grapefruit slice, lime wedge	
<b>Lanson Père et Fils Champagne</b>   ve	9.95
crisp, zesty, elegant (125ml glass)	

### NIBBLES TO SHARE

<b>Rustica olives</b>   ve	2.95
125kcal	
<b>Garlic baguette</b>   v	3.45
588kcal	
<b>Baguette</b>   v	2.95
495kcal   ve (without butter) 276kcal	
<b>Baguette with dips</b>   v	4.95
673kcal spiced aubergine & mushroom, spicy citrus, saffron mayonnaise	

### SIDES

<b>Chips</b>   ve	3.95
377kcal	
<b>Buttered French beans</b>   v	4.25
178kcal	
<b>Sweet potato fries</b>   ve	4.25
399kcal	
<b>Minted new potatoes</b>   v	4.25
136kcal	
<b>Smooth mash</b>   v	3.95
187kcal	
<b>Mixed leaf salad</b>   ve	3.95
11kcal choice of dressing: classic French 256kcal or house balsamic with fig leaf oil 132kcal	
<b>House coleslaw</b>   v	3.95
153kcal	
<b>Mixed greens</b>   ve	3.95
94kcal	

### STARTERS

<b>Cheese soufflé</b>   v	6.95	<b>Pea &amp; broad bean salad</b>   ve	6.75	<b>Escargots</b>	6.95
362kcal with Ford Farm Coastal Cheddar sauce		287kcal piquillo peppers, crispy broad beans & shallots, tomato & chilli dressing		414kcal six snails with garlic & herb butter, baguette	
<b>Mediterranean fish soup</b>	8.25	<b>Freshwater trout gravadlax</b>	9.95	<b>Morteau sausage &amp; potato salad</b>	9.25
627kcal Gruyère cheese, croutons, saffron rouille		157kcal Dijon mustard, dill, cucumber julienne & lemon crème fraîche		615kcal pan-fried smoked Morteau sausage, white wine potato salad, poached free-range egg, curly endive & Dijon mustard dressing	
<b>Chicken liver parfait</b>	6.95	<b>Heritage tomato salad</b>   ve	9.95	<b>Moroccan mezze</b>   ve	7.95
582kcal truffle butter, homemade red onion marmalade & toasted brioche		143kcal avocado & lime cream, crispy fennel, chicory & radish, basil & black olives		510kcal harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate, cherry tomato salad & flatbread	
<b>Grilled squid with chilli &amp; ginger</b>	9.95	<b>Potted Devon crab with avocado guacamole</b>	9.95		
340kcal grilled courgettes, slow-roasted tomatoes, fennel, rocket & frisée salad, balsamic dressing		453kcal prawn butter & sourdough toast			

### MAINS

<b>Pan-fried sea bream with bouillabaisse sauce</b>	16.95	<b>Prime British chargrilled steak</b>		<b>St Austell's beef &amp; ale pie</b>	14.95
704kcal fried squid, sunblush tomatoes, French beans, Parmesan, grilled artichokes, sautéed potatoes & croutons		<i>Aubrey Allen, the Queen's butcher, selects for us the very best, grass-fed beef which is ethically reared &amp; 30-day dry aged for flavour &amp; tenderness</i>		1063kcal with lardons, mushrooms & puff pastry crust, served with a Tribute ale taster & smooth mash or green beans	
<b>Pan-fried chicken with morels &amp; sherry sauce</b>	19.95			<b>Jimmy Butler's free range gammon steak</b>	14.95
615kcal supreme of garden chicken, morel mushrooms, braised leeks, peas & new potatoes with sherry sauce		<b>Rump 8oz</b>	19.95	907kcal with a fried duck egg & chips	
<b>Grilled squid with chilli &amp; ginger</b>	16.50	<b>Sirloin 8oz</b>	26.75	<b>Malabar fish curry with toasted coconut</b>	18.95
427kcal grilled courgettes, slow-roasted tomatoes, fennel, rocket & frisée salad, balsamic dressing		<b>Fillet 7oz</b>	29.95	613kcal roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice	
<b>Heritage tomatoes with mozzarella</b>   v	15.95	<b>Chateaubriand for two 14oz</b>	59.90	<b>Sticky beef with coconut rice</b>	19.50
363kcal avocado & lime cream, crispy fennel, chicory & radish, basil & black olives, toasted crouton   ve (without mozzarella) 267kcal		1725kcal allow 20 minutes for cooking & resting Additions: 'Café de Paris' butter 140kcal, Béarnaise 223kcal, Roquefort 130kcal, peppercorn sauce 43kcal (1.95 each)		959kcal slow-cooked beef in a ginger, soy & lime sauce, crispy onions, buttered kale	
<b>Duck leg confit with citrus sauce</b>	19.95	<b>Free-range beef burger</b>	14.95	<b>Moroccan mezze</b>   ve	15.75
1337kcal French beans, carrots, Dauphinoise potato & candied orange peel		1145kcal homemade tomato chutney, garlic mayonnaise & chips Additions: chorizo ketchup 105kcal, bacon 109kcal, Gorgonzola 78kcal, Emmental 79kcal (1.50 each)		794kcal harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate, cherry tomato salad & flatbread	
<b>Homemade fishcake with poached egg</b>	14.95	<b>Halloumi burger with house coleslaw</b>   v	14.95	<b>Smoked pork belly with rhubarb</b>	18.25
663kcal (PG) 412kcal wilted spinach, leeks, peas & baby gem lettuce & tartare sauce		1237kcal grilled Laverstoke Park buffalomi, lime & paprika mayonnaise, mango chutney, coleslaw & sweet potato fries		1019kcal (PG) 579kcal outdoor-reared pork belly & crackling, poached pink Wye Valley rhubarb, sautéed potatoes & hispi cabbage	
<b>Rainbow beetroot salad</b>   v	14.95	<b>Grilled trout fillet with tomato hollandaise</b>	15.95	<b>Roast butternut squash with feta</b>   v	13.95
444kcal trio of marinated beetroot with guacamole, goat's curd, watercress & toasted croutons, beetroot dressing   ve (with vegan crème fraîche) 464kcal		792kcal (PG) 496kcal freshwater trout, 'Choron' sauce, mixed leaf salad & chips		1068kcal citrus bulgur wheat salad, mixed pulses, harissa dressing & pomegranate   ve (without feta) 998kcal	

### DESSERTS

<b>Summer berry savarin</b>   v	8.75
495kcal kirsch & vanilla soaked cake, berries, strawberry coulis, Chantilly cream	
<b>Mango &amp; pineapple crumble</b>   ve	6.95
391kcal fresh fruit & coulis, citrus crumble, mango sorbet	
<b>Pistachio soufflé</b>   v	8.50
337kcal with rich chocolate ice cream	
<b>Chocolate fondant</b>   v	7.95
617kcal with spiced orange & passion fruit sauce, orange crèmeux, confit orange & stem ginger	
<b>Sticky toffee pudding</b>   v	6.95
698kcal with a cocoa & citrus crisp, crème fraîche	
<b>Jude's ice cream &amp; sorbets</b>   v	5.70
calories shown per scoop three scoops 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	
<b>Cheese selection</b>   v	12.00
636kcal Montgomery Cheddar, Sparkenhoe Red Leicester, Chabichou, Morbier & Cashel Blue 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 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.

