

## 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)

**ChalkStream® trout gravadlax**  
pickled cucumber, horseradish cauliflower, trout caviar / 9.95

**Morteau sausage salad**  
pan-fried smoked Morteau sausage, white wine potato salad, poached Arlington White, Dijon mustard dressing / 9.50

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

### 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

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

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

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

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

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

**Braised asparagus with poached Arlington White** | v  
lemon sabayon, wilted spinach, toasted hazelnuts / 9.95

### 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

**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

**Halloumi burger** | v (PG)  
grilled Laverstoke Park buffalomi, guacamole, house coleslaw & chips / 15.50

#### *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

**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

**Pan-fried stone bass**  
poached mussels, samphire, prawn potatoes with wilted spinach, saffron & white wine sauce & saffron oil / 22.50

**Smoked haddock & trout fishcake**  
poached Arlington White, spring vegetables, warm tartare beurre blanc sauce / 16.50

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

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

#### *From the field*

From hand-picked farmers that care passionately about quality

#### SEASONAL FAVOURITE

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

**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

### 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.

### SIDES

**Chips** | ve / 4.25

**Minted new potatoes** | ve / 4.50

**Buttered French beans** | v / 4.65

**Smooth mash** | v / 4.25

**Spring vegetables** | ve / 4.50

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

**Ratatouille** | ve / 4.50

**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  
Sorbets: 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.