

Show me: Vegan VegetarianHide Nutrition

Allergen Filter

Do you wish to exclude dishes that 'May Contain' the selected allergens

Does not contain:

- | | | | |
|-----------------------------------|---------------------------------|-------------------------------|---|
| <input type="radio"/> Gluten | <input type="radio"/> Peanuts | <input type="radio"/> Eggs | <input type="radio"/> Sesame Seeds |
| <input type="radio"/> Crustaceans | <input type="radio"/> Lupin | <input type="radio"/> Milk | <input type="radio"/> Sulphur Dioxide/Sulphites |
| <input type="radio"/> Molluscs | <input type="radio"/> Tree Nuts | <input type="radio"/> Celery | |
| <input type="radio"/> Fish | <input type="radio"/> Soya | <input type="radio"/> Mustard | |

[Clear All](#)

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

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

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

NIBBLES

OLIVES *ve* 4.25
Rustica olives

BAGUETTE *v* 4.25
with Netherend Farm salted butter

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

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

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

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

CHICKEN LIVER PARFAIT 9.95
red onion marmalade, toasted brioche

CELERIAC FONDANT *ve* 7.75
celeriac remoulade, walnuts

BEETROOT TERRINE *ve* 6.95
horseradish sorbet, beetroot dressing

ESCARGOTS 7.75
six snails with garlic & herb butter, baguette

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 cauliflower cheese, roast seasonal vegetables, Savoy cabbage & bottomless roast potatoes, Yorkshires & gravy.

ROAST RUMP OF BEEF ① 20.95
21-day matured, grass-fed British beef

BEETROOT & SMOKED CHEDDAR PARCEL v ① 18.50
with orange zest & truffled artichoke pesto

FROM THE FARM

From hand-picked farmers who care passionately about quality

LOOMSWOOD FARM DUCK LEG CONFIT ① 22.95
Madeira sauce, Dauphinoise, wild mushrooms & French beans

FREE-RANGE BEEF BURGER ① 16.95
sesame brioche bun, tomato chutney, garlic mayonnaise & French fries

Add:

chorizo ketchup ① 1.50

bacon ① 2.00

Gorgonzola ① 1.50

Emmental ① 1.50

FROM THE WATER

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

HAKE GRENOBLOISE ① 18.95
pommes mousseline, croutons, brown butter & capers

COD FILLET & BUTTER BEAN CASSOULET ① 22.50
chorizo

FROM THE LAND

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

ROASTED MUSCAT PUMPKIN RISOTTO ve ① 15.95
spiced sweet potato, pumpkin seeds & oil

OAK-SMOKED OUTDOOR BRED PORK RIBEYE ① 21.50

HALF A ROAST GRAIN-FED CHICKEN ① 22.50

POULET À LA MOUTARDE ① 19.95
mustard sauce, pommes mousseline, French beans, chicken crackling, lardons & mushrooms

STEAK FRITES ① 22.95
rump steak (8oz), mixed leaf salad, French fries, 'Café de Paris' butter

CHALKSTREAM TROUT ① 18.95
prawn butter & white wine sauce, prawn potatoes, wilted kale

HERB GNOCCHI ve ① 14.95
truffled artichoke velouté, wild mushrooms fricassée, artichoke crisps & chive oil

SOMETHING ON THE SIDE

GRILLED HISPI CABBAGE, BLACK GARLIC & GRANA BUTTER v ① 4.75

FRENCH FRIES v ① 4.50

POMMES MOUSSELINE v ① 4.50

CELERIAC REMOULADE ve ① 4.25

CHICORY, WALNUT & BLUE CHEESE SALAD v ① 5.25

MIXED LEAF SALAD ve ① 4.50

Choice of dressing:

Classic French ve ①

House balsamic with fig leaf oil ve ①

DESSERTS

AUTUMN STILL LIFE v ① 7.95
a Raymond Blanc classic - chestnut & coffee parfait, meringue, frosted pecan, vanilla & cocoa tuile, chocolate mousse & crumb

PISTACHIO SOUFFLE v ① 8.95
a BB classic served with Jude's chocolate ice cream

CHOCOLATE FEUILLENTINE v ① 7.25
dark chocolate sauce, praline Anglaise, griottine cherries, tuile

CHEESE SELECTION ① 13.50
Coulommiers, Westcombe Cheddar, Couronne Cendrée, Oglesfield, Shropshire Blue served with crackers & accompaniments
cheese priced separately

BRAMLEY APPLE & BLACKBERRY CRUMBLE v ① 7.95
Normandy crème fraîche

With:

vegan custard ve ① 7.95

BABA AU RHUM ① 7.25
rum Chantilly cream, marinated mini figs

JUDE'S ICE CREAM AND SORBETS v ① 6.75
three scoops with Gavotte biscuit

Ice Cream:

vanilla v ①

chocolate v ①


strawberry v ①


salted caramel v ①


coconut v ①

honeysuckle v ①

Sorbet:

raspberry v 

mango v 

lemon v 

pear v 

Please click here to view our [allergy matrix](#)