

MENU BLEU

37.00 PER PERSON

STARTERS

CHEESE SOUFFLE (v)

with a rich Coastal Cheddar sauce

GAME TERRINE

rhubarb chutney, caperberries & gherkins, sourdough

MEDITERRANEAN FISH SOUP

Gruyère cheese, rouille, croutons

MAINS

HERB-CRUSTED LAMB ROULADE

Jerusalem artichoke purée, Dauphinoise potato, confit garlic, lamb jus

OUTDOOR-REARED APPLEWOOD SMOKED PORK RIBEYE

Dauphinoise potato, roasted Braeburn apple, braised red cabbage, pork jus

BRAISED SQUID, CHORIZO & CHICKPEA STEW

grilled courgette, saffron rouille, baguette

ROASTED CELERIAC STEAK (ve)

pickled celeriac, celeriac purée, red wine jus

DESSERTS

MADAGASCAN VANILLA CREME BRULEE (v)

BLACK CHERRY & DARK CHOCOLATE MOUSSE (v)

*sour cherry compote, glazed pistachio & almonds,
girottine cherries, chocolate tuile*

JUDE'S ICE CREAM & SORBETS (v)

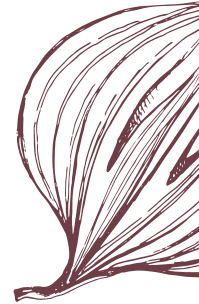
three scoops with Gavotte biscuit

Ice cream: chocolate, vanilla, strawberry, salted caramel

Sorbets: raspberry, mango, lemon

Add a CHEESE COURSE

for 13.50 per person



(v) Suitable for vegetarians (ve) Suitable for vegans

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



ALLERGENS: Please scan the QR code for allergen & calorie information.

Our usual service charges apply. All major credit cards accepted. VAT included at the prevailing rate.



MENU BLANC

42.00 PER PERSON

BAGUETTE (v)

with Netherend Farm salted butter | (ve) without butter

STARTERS

CHEESE SOUFFLE (v)

with a rich Coastal Cheddar sauce

BAKED CHESTNUT MUSHROOM with DUXELLE (ve)

mushroom & cep cream, parsley crumb

GAME TERRINE

rhubarb chutney, caperberries & gherkins, sourdough

MAINS

HERB-CRUSTED LAMB ROULADE

Jerusalem artichoke purée, Dauphinoise potato, confit garlic, lamb jus

PRIME CHARGRILLED RUMP

8oz rump steak, mixed leaf salad, French fries & a garlic tomato

CHALKSTREAM® TROUT with PRAWN BUTTER

spring onion & chive potatoes, wilted kale, trout caviar

ROASTED CELERIAC STEAK (ve)

pickled celeriac, celeriac purée, red wine jus

DESSERTS

BRAMLEY APPLE & BLACKBERRY

CRUMBLE (v)|(ve) with custard

vanilla ice cream

BLACK CHERRY & DARK CHOCOLATE MOUSSE (v)

sour cherry compote, glazed pistachio & almonds,
griottine cherries, chocolate tuile

JUDE'S ICE CREAM & SORBETS (v)

three scoops with Gavotte biscuit

Ice cream: chocolate, vanilla, strawberry, salted caramel

Sorbets: raspberry, mango, lemon

Add a CHEESE COURSE

for 13.50 per person

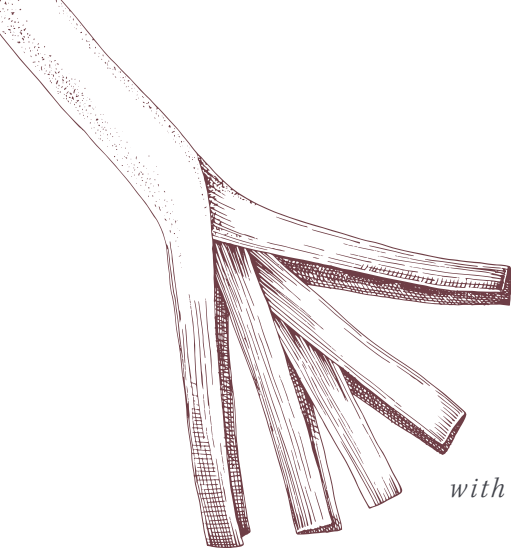
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MENU ROUGE

52.00 PER PERSON

BAGUETTE (v)

with Netherend Farm salted butter | (ve) without butter

STARTERS

CHEESE SOUFFLE (v)

with a rich Coastal Cheddar sauce

CRAB & SWEETCORN BON-BONS

guacamole, brown crab mayonnaise

GAME TERRINE

rhubarb chutney, caperberries & gherkins, sourdough

MAINS

DUCK LEG CONFIT

poached blackberries, Dauphinoise potato, French beans, blackberry sauce

PRIME CHARGRILLED SIRLOIN

8oz sirloin steak, mixed leaf salad, French fries & a garlic tomato

PAN-FRIED STONE BASS

Fowey mussels, leeks & new potatoes, saffron mouclade sauce

ARTICHOKE & CHESTNUT MUSHROOM PITHIVIER (ve)

pickled girolles, braised baby onions & charred leeks, red wine & port sauce

DESSERTS

PISTACHIO SOUFFLE (v)

a BB classic served with rich chocolate ice cream

YORKSHIRE RHUBARB & ALMOND TART (v)

Chantilly cream

BLACK CHERRY & DARK CHOCOLATE MOUSSE (v)

sour cherry compote, glazed pistachio & almonds, griottine cherries, chocolate tuile

Add a CHEESE COURSE

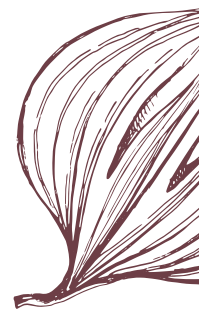
for 13.50 per person

(v) Suitable for vegetarians (ve) Suitable for vegans

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WINE LIST

WHITE

| | 175ml glass | 375ml carafe | 750ml bottle |
|--|----------------|-----------------|-----------------|
| <i>Light bodied, refreshing & fruit led</i> | | | |
| VIN DE PAYS (ve) | 6.75 | 14.40 | 23.95 |
| <i>Le Pionnier. Gascogne, France</i> | | | |
| CRISP, GREEN FRUIT, CITRUS FINISH | | | |
| PINOT GRIGIO (ve) | 7.45 | 15.95 | 28.95 |
| <i>San Antini. Sicily, Italy</i> | | | |
| DRY, DELICATE, ZESTY | | | |
| PICPOUL DE PINET (ve) | 8.75 | 18.70 | 33.95 |
| <i>Sel et de Sable. Languedoc, France</i> | | | |
| GRAPEFRUIT, MINERAL, FRESH | | | |
| MUSCADET (ve) | 9.50 | 20.35 | 36.95 |
| <i>La Pêcherie. Loire Valley, France</i> | | | |
| ZESTY, LEMON, CRISP FINISH | | | |
| VINHO VERDE (ve) | | | 37.95 |
| <i>Loureiro. Minho, Portugal</i> | | | |
| HONEYSUCKLE, STONE FRUIT, CRISP | | | |
| GAVI (ve) | | | 43.00 |
| <i>Tenute Neirano. Piedmont, Italy</i> | | | |
| CITRUS FRUIT, WHITE BLOSSOM, ELEGANT | | | |
| <i>Medium bodied, herbaceous & aromatic</i> | | | |
| CHENIN BLANC (ve) | 7.45 | 15.95 | 28.95 |
| <i>The Boatman's Drift.</i> | | | |
| <i>Western Cape, South Africa</i> | | | |
| APPLE, WHITE PEACH, ZESTY | | | |
| VERMENTINO (ve) | | | 30.95 |
| <i>Sensas. Languedoc, France</i> | | | |
| CRISP, CITRUS FRUIT, MINERAL FINISH | | | |
| SAUVIGNON BLANC (ve) | 8.60 | 18.45 | 33.50 |
| <i>La Petite Abbaye. Loire Valley, France</i> | | | |
| VIBRANT, GOOSEBERRY, MINERALITY | | | |
| SAUVIGNON BLANC | 10.15 | 21.75 | 39.50 |
| <i>Turning Heads. Marlborough, New Zealand</i> | | | |
| PASSION FRUIT, AROMATIC, GOOSEBERRY | | | |
| ALBARINO | | | 41.00 |
| <i>Condes de Albarei. Rías Baixas, Spain</i> | | | |
| FLORAL, TROPICAL FRUIT, SALINE FINISH | | | |
| SANCERRE (ve) | | | 50.50 |
| <i>Domaine André Neveu. Loire Valley, France</i> | | | |
| PEAR, ELEGANT, MINERAL FINISH | | | |

| | 175ml glass | 375ml carafe | 750ml bottle |
|--|----------------|-----------------|-----------------|
| <i>Full bodied, complex & intense</i> | | | |
| CHARDONNAY | 7.45 | 15.95 | 28.95 |
| <i>Hamilton Heights.</i> | | | |
| <i>South Eastern Australia, Australia</i> | | | |
| RIPE PEACH, TROPICAL FRUIT, SMOOTH | | | |
| VIOGNIER (ve) | 7.95 | 17.05 | 30.95 |
| <i>Esprit Cépage. Languedoc, France</i> | | | |
| AROMATIC, NECTARINE, WHITE BLOSSOM | | | |
| PECORINO (ve) (o) (b) | | | 39.50 |
| <i>Civitas Lunaria. Abruzzo, Italy</i> | | | |
| ELEGANT, ORANGE BLOSSOM, GRAPEFRUIT | | | |
| CHABLIS (ve) | | | 49.00 |
| <i>Domaine Fèvre. Burgundy, France</i> | | | |
| SMOOTH, APPLE, MINERALITY | | | |
| POUILLY-FUISSE (ve) | | | 68.50 |
| <i>Domaine Auvigue. Burgundy, France</i> | | | |
| COMPLEX, TOAST, SMOOTH | | | |
| PULIGNY-MONTRACHET (ve) | | | 90.50 |
| <i>Domaine Jean Pascal. Burgundy, France</i> | | | |
| RICH, BAKED APPLE, ELEGANT | | | |

SPARKLING & CHAMPAGNE

| | 125ml glass | 750ml bottle |
|--|----------------|-----------------|
| PROSECCO (ve) | 7.90 | 35.50 |
| <i>Borgo del Col Alto. Veneto, Italy</i> | | |
| PEACH, GREEN APPLE, FRESH | | |
| PROSECCO ROSE (ve) | 7.90 | 35.50 |
| <i>Barocco. Veneto, Italy</i> | | |
| FLORAL, PEACH, LEMON | | |
| CREMANT DE LOIRE (ve) | 8.35 | 45.50 |
| <i>Les Quarterons Domaine Amirault.</i> | | |
| <i>Loire Valley, France</i> | | |
| LEMON, APPLE, BRIOCHE | | |
| LANSON. PERE ET FILS (ve) | 10.15 | 55.25 |
| <i>Champagne, France</i> | | |
| CRISP, ZESTY, ELEGANT | | |
| LANSON. BLANC DE BLANCS (ve) | | 85.50 |
| <i>Champagne, France</i> | | |
| FRESH, CITRUS, BAKED APPLE | | |
| BOLLINGER. SPECIAL CUVÉE BRUT | | 99.50 |
| <i>Champagne, France</i> | | |
| COMPLEX, BRIOCHE, HONEYSUCKLE | | |
| LAURENT-PERRIER. CUVÉE ROSE (ve) | | 126.00 |
| <i>Champagne, France</i> | | |
| STRAWBERRY, RASPBERRY, CREAM | | |
| PERRIER-JOUET. BELLE EPOQUE | | 226.00 |
| <i>Champagne, France</i> | | |
| ELEGANT, FLORAL, BAKED BREAD | | |





RED

| <i>Light bodied, fruit driven & delicate</i> | 175ml glass | 375ml carafe | 750ml bottle |
|---|----------------|-----------------|-----------------|
| VIN DE FRANCE (ve) | 6.75 | 14.40 | 23.95 |
| <i>Le Pionnier. Languedoc, France</i> SOFT, HEDGEROW FRUIT, SPICY | | | |
| MERLOT (ve) | 7.70 | 16.50 | 29.95 |
| <i>Le Tuffeau. Languedoc, France</i> FRESH, BLACK PLUM, SMOOTH | | | |
| COTES DU ROUSSILLON (o) | | | 34.50 |
| <i>Château de Jau. Roussillon, France</i> GARRIGUE, BLACK FRUIT, SPICY FINISH | | | |
| BEAUJOLAIS VILLAGES (ve) | | | 38.50 |
| <i>Jean-Michel Dupré. Beaujolais, France</i> BLACK CHERRY, BLACKCURRANT, VANILLA | | | |
| PINOT NOIR (o) | 10.15 | 21.75 | 39.50 |
| <i>Domaine Begude. Limoux, France</i> RASPBERRY, BLACKCURRANT, WILD HERB | | | |
| FLEURIE (ve) | | | 46.50 |
| <i>Domaine Patrick Tranchand. Beaujolais, France</i> VIOLET, FRESH RASPBERRY, SMOOTH | | | |
| <i>Medium bodied, rich & complex</i> | | | |
| MALBEC (ve) | 7.70 | 16.50 | 29.95 |
| <i>Potager du Sud. Languedoc, France</i> BOLD, BLACKBERRY, BELL PEPPER | | | |
| PRIMITIVO (ve) | | | 30.50 |
| <i>Doppio Passo. Puglia, Italy</i> SUPPLE, RED CHERRY, CHOCOLATE | | | |
| RIOJA TEMPRANILLO (ve) | 8.75 | 18.70 | 33.95 |
| <i>Tunante. Rioja, Spain</i> JUICY, RED CHERRY, LIQUORICE | | | |
| COTES DU RHONE (ve) | | | 35.50 |
| <i>Baron de Montfaucon. Rhône, France</i> RED FRUIT, VIOLET, SPICE | | | |
| SYRAH-MERLOT (o) | 9.75 | 20.90 | 37.95 |
| <i>Château Maris. Languedoc-Roussillon, France</i> BLACK FRUIT, PEPPER, HERBY | | | |
| MALBEC (ve) | 10.15 | 21.75 | 39.50 |
| <i>Punto Alto. Mendoza, Argentina</i> DARK FRUIT, BLACK CHERRY, SPICY | | | |

| <i>Full bodied, robust & powerful</i> | 175ml glass | 375ml carafe | 750ml bottle |
|---|----------------|-----------------|-----------------|
| CABERNET SAUVIGNON (ve) | 7.70 | 16.50 | 29.95 |
| <i>Estampa Ruta 90. Colchagua Valley, Chile</i> RICH, BLACKCURRANT, ROUNDED | | | |
| BORDEAUX (ve) | 10.30 | 22.00 | 39.95 |
| <i>Château Tour de Luchey. Bordeaux, France</i> RIPE FRUIT, PLUM, ELEGANT | | | |
| MONTEPULCIANO (ve)(o)(b) | | | 43.00 |
| <i>Coste di Moro Lunaria. Abruzzo, Italy</i> BLACK CHERRY, TOAST, CHOCOLATE | | | |
| RIOJA RESERVA (ve) | | | 49.00 |
| <i>Azabache. Rioja, Spain</i> RED FRUIT, SMOOTH, VANILLA | | | |
| CROZES-HERMITAGE (ve) | | | 56.00 |
| <i>Domaine des Remizières. Northern Rhône, France</i> COMPLEX, BRAMBLE FRUIT, BLACK PEPPER | | | |
| BORDEAUX | | | 99.00 |
| <i>Lacoste Borie. Pauillac, France</i> ELEGANT, BLACK FRUIT, CLASSIC | | | |

ROSE

| | | | |
|---|-------|-------|--------------|
| PINOT GRIGIO ROSE (ve) | 7.45 | 15.95 | 28.95 |
| <i>San Antini. Sicily, Italy</i> PEACH AROMA, RED FRUIT, CRISP | | | |
| ORGANIC ROSE (ve)(o) | 9.25 | 19.80 | 35.95 |
| <i>Grande Courtade. Languedoc, France</i> WILD STRAWBERRY, FRESH, SMOOTH | | | |
| PIQUEPOUL ROSE (ve) | 9.75 | 20.90 | 37.95 |
| <i>Vignobles Foncalieu. Languedoc, France</i> CITRUS, SUMMER FRUIT, REFRESHING | | | |
| PROVENCE (ve) | 10.15 | 21.75 | 39.50 |
| <i>Réserve des Bertrands. Côtes de Provence, France</i> RED FRUIT, WHITE PEACH, CITRUS | | | |
| PROVENCE | | | Bottle 53.50 |
| <i>Whispering Angel. Côtes de Provence, France</i> SMOOTH, FLORAL, ELEGANT | | | Magnum 99.50 |

(v) Suitable for vegetarians (ve) Suitable for vegans (o) Organic (b) Biodynamic



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.

All wines by the glass are also available as 125ml or 250ml.