



MENU 32.50

STARTERS

Cheese soufflé | v 362kcal
with Wyke Farm Cheddar sauce

Chicken liver parfait 582kcal
truffle butter, homemade red onion marmalade & toasted brioche

Mediterranean fish soup 627kcal
Gruyère cheese, croutons, saffron rouille

MAINS

Roast butternut squash with feta | v 1030kcal
citrus bulgur wheat salad, mixed pulses, harissa dressing
& pomegranate | ve (without feta) 960kcal

Grilled salmon fillet with tomato hollandaise 906kcal
Scottish salmon, 'Choron' sauce, mixed leaf salad & chips

Duck leg confit with citrus sauce 1315kcal
slow-cooked Barbary duck leg, citrus sauce, candied orange,
French beans, carrots & Dauphinoise potato

Sticky beef with coconut rice 949kcal
slow-cooked beef in a ginger, soy & lime sauce, coconut rice
with crispy onions, buttered kale

DESSERTS

Sticky toffee pudding | v 701kcal
cocoa & citrus crisp, crème fraîche

Pineapple & mango crumble | ve 391kcal
fresh fruit coulis, citrus crumble, mango sorbet

Jude's ice cream & sorbets | v calories shown per scoop
three scoops calories shown per scoop
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

Add a cheese course | v 2569kcal
for 11.50 per person

v | Suitable for vegetarians ve | Suitable for vegans
Some of our dishes may contain olive stones or fish bones. Adults need around 2000kcal per day.
ALLERGENS: For allergen information please ask your server or scan the QR code on the à la carte menu. Our usual service charges apply.



MENU 42.50

Baguette | v 495kcal | ve (without butter) 276kcal

STARTERS

Cheese soufflé | v 362kcal

with Wyke Farm Cheddar sauce

Potted Cornish crab with avocado guacamole 453kcal

prawn butter & sourdough toast

Chicken liver parfait 582kcal

truffle butter, homemade red onion marmalade & toasted brioche

MAINS

Roast butternut squash with feta | v 1030kcal

citrus bulgur wheat salad, mixed pulses, harissa dressing
& pomegranate | ve (without feta) 960kcal

Smoked pork belly with rhubarb 1036kcal

outdoor-reared pork belly & crackling, poached pink champagne
rhubarb, sautéed potatoes & hispi cabbage

Malabar fish curry with toasted coconut 613kcal

roast line-caught haddock with coconut milk & aromatic spices,
grilled king prawn, shallot crisps & coconut rice

Steak frites 1012kcal

rump steak 8oz, 'Café de Paris' herb & mustard butter, mixed leaf
salad & chips

DESSERTS

Chocolate fondant | v 617kcal

with spiced orange & passion fruit sauce, orange crèmeux,
confit orange & stem ginger

Pineapple & mango crumble | ve 391kcal

fresh fruit coulis, citrus crumble, mango sorbet

Jude's ice cream & sorbets

three scoops *calories shown per scoop*

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

Add a cheese course | v 2569kcal

for 11.50 per person

v | Suitable for vegetarians ve | Suitable for vegans

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MENU 52.50

Baguette | v 495kcal | ve (without butter) 276kcal

STARTERS

Cheese soufflé | v 362kcal

with Wyke Farm Cheddar sauce

Classic salmon gravadlax 231kcal

Dijon mustard, dill, cucumber julienne & lemon crème fraîche

Pea & broad bean salad | ve 287kcal

piquillo peppers, crispy broad beans & shallots, tomato & chilli dressing

MAINS

Roast butternut squash with feta | v 1030kcal

citrus bulgur wheat salad, mixed pulses, harissa dressing
& pomegranate | ve (without feta) 960kcal

Pan-fried sea bream with bouillabaisse sauce 660kcal

fried squid, sunblush tomato, French beans, parmesan, grilled
artichokes, croutons & sautéed potatoes

Pan-fried chicken with morels & sherry sauce 602kcal

supreme of chicken, morel mushrooms, asparagus, new potatoes,
peas, baby onions & wilted lettuce, sherry cream sauce

Prime chargrilled sirloin 982kcal

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

DESSERTS

Chocolate fondant | v 617kcal

with spiced orange & passion fruit sauce, orange crémeux,
confit orange & stem ginger

Pistachio soufflé | v 337kcal

with rich chocolate ice cream

Zesty lemon parfait | v 333kcal

with kirsch-soaked cherries & coulis, almond & cacao tuile,
candied lemon peel

Add a cheese course | v 2569kcal

for 11.50 per person

v | Suitable for vegetarians ve | Suitable for vegans

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