GROUP DINING MENU

2 COURSES FOR 31.50 | 3 COURSES FOR 40.00

PRÉ-ENTRÉE

ADD BAGUETTE
Netherend Farm salted butter 5.65

ENTRÉE

SOUFFLÉ AU FROMAGE V
Twice-baked soufflé, Coastal Cheddar sauce

TERRINE DE BETTERAVE V
Beetroot terrine, horseradish sorbet

CROQUETTE DE CRABE DU DEVON ET MAÏS
Devon crab & corn croquette, watercress & apple salad, apple vinaigrette, chilli oil

SOUPE À L'OIGNON
French onion soup, Gruyère cheese, croutons



PLAT

BALLOTINE DE POULET
Chicken ballotine, truffled celeriac mash, wild mushrooms & French beans, jus gras

CABILLAUD À LA GRENOBLOISE
Cod Grenobloise, mash potatoes, brown butter, capers, persillade & croutons

PAVÉ DE RUMSTECK
Grass-fed 8oz rump steak, sauce poivre, french fries +5.00 SUPPLEMENT

CRÊPES FRANC-COMTOISE V
Spinach, mushroom & Swiss chard pancakes, Old Winchester cheese, mixed leaf salad

DESSERT ET FROMAGE

CRÈME BRÛLÉE V
Creamy vanilla custard, caramelised sugar topping

BABA AU RHUM V
Rum Chantilly cream, marinated mini figs



MOUSSE AU CHOCOLAT NOIR V
Callebaut dark chocolate mousse, chocolate shards

SELECTION DE GLACES V | V WITHOUT BISCUIT
Jude's ice cream and sorbets, three scoops & biscuit.
Ice cream: vanilla, chocolate, strawberry
Sorbet: raspberry, mango, lemon

ADD SELECTION DE FROMAGES
Pont-l'Évêque, Chèvre Cabouin, Camembert Tremblaye, Barber's 1833,
Sparkenhoe Shropshire Blue with crackers & accompaniments 13.95

MENU BLANC
group dining

ACCOMPAGNEMENTS

FRITES
French fries 4.95

POMME MOUSSELINE V
Mash potatoes 4.95

ÉPINARDS V
Cream spinach 4.95

CÉLERI RÉMOULADE V
Celeriac remoulade 4.95

HARICOTS VERTS V
French beans 4.95

SALADE MIXTE V
Mixed leaf salad 4.95

V Vegetarian V Plant based
For allergen and nutritional information
please scan QR code or visit **viewthe.menu/jzqb**

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