

SHARING SUNDAY LUNCH

'en famille'

*our main course dishes are served on a sharing platter
if two or more people order the same dish.*

STARTERS

FRENCH ONION SOUP 6.95

Gruyère cheese croutons

POTTED CROMER CRAB 8.50

avocado, prawn butter, cayenne pepper, sourdough toast

CHARCUTERIE FOR TWO 13.90

*saucisson sec, saucisson au génépi, andouille, terrine de campagne, jambon de Bayonne,
blue cheese rarebit, soused vegetables, green salad*

ESCARGOTS 7.45

garlic herb butter, baguette

THE 'BB' CHEESE SOUFLÉ 6.95 (V)

warm Ford Farm Coastal Cheddar sauce

MAINS 16.00 per person

Our meat dishes are served with roast potatoes, Yorkshire puddings & a selection of fresh, seasonal vegetables & gravy

ROAST SIRLOIN of BEEF

free range Cornish beef with all the trimmings

WHOLE ROAST CHICKEN for TWO

free range, corn-fed Bretagne chicken

LINCOLNSHIRE PORK BELLY

outdoor-reared, crackling, apple sauce

SLOW-COOKED, STUFFED

PROVENÇAL LAMB SHOULDER

free range, Cornish lamb

WHOLE OVEN ROASTED

FISH of THE DAY for TWO

*Provençal vegetables, citrus and garlic
virgin olive oil dressing (gf) (df)*

Beef, chicken & pork can be made (gf) without Yorkshire puddings

Please refer to our A la Carte menu for starters, desserts & vegetarian options

Menu subject to availability. (V) Vegetarian (gf) Gluten free. (df) Dairy free. Please ask your server for alternatives if you have dietary intolerances. Some of our dishes contain olive stones, fish bones, nuts and nut derivatives & our menu descriptions do not list all ingredient or allergens. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary service charge of 12.5% applies to parties of six or more - thank you.