

Our classic French menu has been partnered with dishes inspired by the tastes & textures of Raymond's world travels. We hope you will enjoy the exciting new dishes as much as Raymond & chef Clive have enjoyed creating them. Bon Appétit.

STARTERS

THE 'BB' CHEESE SOUFFLE	7.50
<i>Ford Farm Coastal Cheddar sauce (v)</i>	
PEA, BROAD BEAN & RED PEPPER SALAD	6.50
<i>pea purée, pea shoots, piquillo peppers, crispy shallots & broad beans, tomato & chilli dressing (ve)</i>	
CHICKEN LIVER PARFAIT	7.50
<i>truffle butter, red onion marmalade, toasted brioche</i>	
MOULES MARINIÈRE or SAFFRON MOUCLADE	7.75
<i>Scottish Hebridean rope-grown mussels with your choice of sauce: traditional white wine & shallot Marinière or creamy saffron Mouclade</i>	

VEGETABLE SUMMER ROLLS
fresh rice paper rolls with vermicelli noodles, avocado, carrots, mint, cucumber, coriander pesto & soy dipping sauce (ve)

Inspired by Raymond's travels to South-East Asia, our rolls are fresh, clean & a perfect light starter.

6.00

MEDITERRANEAN FISH SOUP
Gruyère cheese croûtons

A classic Raymond recipe, complex & full of flavour.

8.50

GRILLED LIGHTLY SMOKED SALMON with BEETROOT MEDLEY	9.50
<i>Scottish salmon fillet, trio of beetroot, cauliflower florets with horseradish crème fraîche</i>	
POTTED CROMER CRAB & AVOCADO	9.50
<i>with prawn butter & sourdough toast</i>	
ESCARGOTS	8.95
<i>garlic herb butter & baguette</i>	
STEAK TARTARE 'MAISON'	9.95
<i>free range Cornish beef, egg yolk, herbs & spices, sourdough</i>	

SIDES

FRENCH FRIES	3.90
DAUPHINOISE POTATO	3.90
SWEET POTATO WEDGES	4.30
<i>zesty lime mayonnaise</i>	
ROASTED MIXED HERITAGE CARROTS	4.30
FRENCH BEANS, PEAS & BROAD BEANS	4.30
CITRUS BULGUR WHEAT SALAD	4.30
<i>mixed pulses, garden herbs</i>	
MIXED LEAF SALAD	3.90
<i>choice of dressing: classic French or house balsamic with fig leaf oil</i>	
ROQUETTE with PARMESAN	4.30

MAINS

BOEUF BOURGUIGNON	18.90
<i>slow-cooked blade of beef, red wine, lardons, baby onions, mushrooms, smooth mash</i>	
DUCK LEG CONFIT with BLACK CHERRY SAUCE	17.85
<i>Dauphinoise potato, carrots & French beans</i>	
FREE RANGE CORNISH BEEF BURGER	14.95
<i>award winning burger in a sourdough bun with homemade tomato chutney & French fries</i>	
<i>ADD: Comté cheese 1.50, melted blue cheese 1.50, bacon 1.50</i>	
SLOW-COOKED SHOULDER & LEG of ROAST SUCKLING PIG	21.50
<i>prune stuffing, caramelised pork crisp, hispi cabbage, sautéed potatoes, gooseberry compote, rich pan juices</i>	

LAMB TAGINE
slow-cooked spiced Cornish lamb with apricot, golden sultanas & Medjool date, pistachio & almond couscous

Waves of cultures through history have left their influence on this extraordinary Moroccan dish.

19.95

MARINATED FREE RANGE CHICKEN* with SWEET POTATO WEDGES
half a roast chicken with lime, paprika and soy glaze, sweet potatoes & lime zest mayonnaise

Our take on a classic street food dish from South America.

17.50

GRILLED COD & PRESERVED LEMON & SQUID INK RISOTTO
with grilled chilli squid

Squid ink risotto is a classic Venetian dish. Raymond was inspired by the city's Rialto Fish Market to take this to another level.

18.50

MALABAR FISH CURRY with TOASTED COCONUT
roast hake with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice

A curry 'Raymond-style', delicate and utterly delicious!

16.90

PRIME CORNISH CHARGRILLED STEAKS
We only use 30-day dry-aged beef from pasture-reared, free range Cornish cattle.

STEAK FRITES 'COMPLET' **20.45**
Cornish sirloin steak (8oz), French fries, 'Cafe de Paris' herb & mustard butter

FILLET STEAK 8oz **25.90**

CHATEAUBRIAND *per person* **27.50**
for TWO (allow 20 minutes cooking time)

ADD A SAUCE:
Béarnaise, Roquefort or pepper sauce 1.50
Sides priced as above.

OUR VEGAN CHOICES

STARTERS

PEA, BROAD BEAN & RED PEPPER SALAD **6.50**

VEGETABLE SUMMER ROLLS **6.00**

MAINS

HEARTY VEGAN 'CHILLI PIE'
rich vegetable & bean chilli with smooth mash topping, mixed leaf salad (ve)
11.95

ROAST BUTTERNUT SQUASH with CITRUS BULGUR WHEAT SALAD
mixed pulses, garden herbs & pomegranate (ve)
12.75

DESSERTS

PISTACHIO SOUFFLE	7.50
<i>a BB classic served with rich chocolate ice cream (v)</i>	
MIXED BERRY PAVLOVA	6.75
<i>meringue, strawberries, blackberries, raspberry coulis & Chantilly cream (v)</i>	
CHOCOLATE MOUSSE CUP	8.50
<i>with CHERRY COMPOTE chocolate crumble, chocolate cream & mascarpone (v)</i>	
COCONUT RICE with FRESH MANGO	7.50
<i>minted passion fruit coulis, mango sorbet, coconut crisp (v)</i>	
ZESTY LEMON TART	7.50
<i>Normandy sour cream (v)</i>	
JUDE'S ICE CREAM & SORBETS	5.40
<i>3 scoops with Gavotte biscuit & raspberry coulis. Choose from Very Vanilla, Truly Chocolate, Strawberries & Cream, Salted Caramel, Coffee ice cream or Raspberry, Mango, Lemon or Green Apple sorbet (v)</i>	
SELECTION of FIVE FRENCH CHEESES	10.00
<i>served with crackers, dried apricots, walnuts, homemade pear & apple chutney</i>	

KIDS

WE WELCOME CHILDREN
For younger children we have our Henri le Worm menu. For older children we have a 'half price, half portion' menu featuring selected main course dishes. Please ask your waiter for a copy.

**We are proud to serve 'nature & respect' free range chicken*

APERITIFS & NIBBLES

HOUSE G&T	6.60
PROSECCO 125ML	6.25
CHAMPAGNE 125ML	9.90
OLIVES	2.25
<i>rustica olives (v)</i>	
BAGUETTE	2.50
<i>unsalted butter (v)</i>	
HALF or WHOLE SOURDOUGH LOAF	2.00/4.00
<i>unsalted butter (v)</i>	
BAGUETTE & DIPS	4.95
<i>artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise (v)</i>	
ANCHOVY APPETISER	4.95
<i>anchovy butter, anchovies & sourdough</i>	

(v) Suitable for vegetarians. (ve) Suitable for vegans & vegetarians. Some of our dishes contain olive stones, fish bones, nuts & nut derivatives & our menu descriptions do not list all ingredients or allergens. If you are concerned about allergens please ask for our allergens list. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, this will be shared among the team who prepared and served your food today - merci