

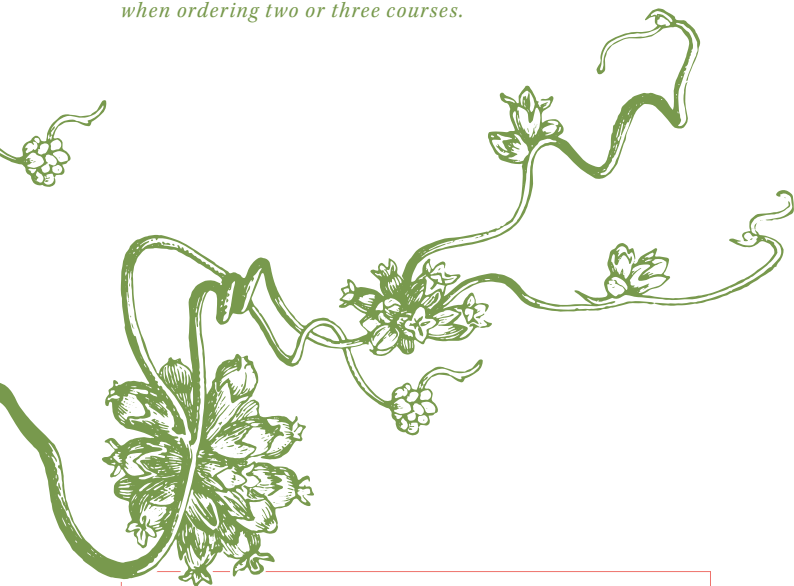


SUNDAY MENU

Dishes as priced or

**TWO COURSES 20.00,
THREE COURSES 25.00**

Supplements apply to the steak frites (4.00) when ordering two or three courses.



HOUSE BLOODY MARY 8.50
made with Ketel One vodka,
the perfect partner to our roasts

APERITIFS & NIBBLES

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

SIDES

French fries, Dauphinoise potato, 4.30 (each)
Mixed leaf salad, Sweet potato wedges,
Roasted mixed heritage carrots,
French beans, peas & broad beans,
Roquette with parmesan,
Citrus bulgur wheat salad

STARTERS

THE 'BB' CHEESE SOUFFLE Ford Farm Coastal Cheddar sauce (v)	7.50
MEDITERRANEAN FISH SOUP Gruyère cheese croûtons (gf) (without croûtons)	8.50
CHICKEN LIVER PARFAIT truffle butter, red onion marmalade, toasted brioche	7.50
GRILLED LIGHTLY SMOKED SALMON with BEETROOT MEDLEY Scottish salmon fillet, trio of beetroot, cauliflower florets with horseradish crème fraîche (gf)	9.50
MOULES MARINIÈRE or SAFFRON MOUCLADE Scottish Hebridean rope-grown mussels with your choice of sauce: traditional white wine & shallot Marinière or creamy saffron Mouclade (gf) (Marinière) (df) (no cream)	7.75

MAINS

THE ROASTS

Our fabulous new roasts come with bottomless rich gravy & roasties plus cauliflower cheese & seasonal vegetables

ROAST CORNISH BEEF & COTTAGE PIE 17.80
free range beef sirloin, mini homemade cottage pie, Yorkshire pudding, pumpkin purée

ROAST PORK SIRLOIN 14.80
outdoor-reared pork, pulled pork bon-bon, Yorkshire pudding, apple sauce, black pudding

ROAST CORNISH LAMB & SHEPHERD'S PIE 15.80
shoulder of spring lamb with Provençale stuffing, mini homemade shepherd's pie, slow cooked lamb bon-bon, minted pea purée

MARINATED FREE RANGE CHICKEN with SWEET POTATO WEDGES half a roast chicken with lime, paprika & soy glaze, sweet potatoes & lime zest mayonnaise	17.50
MALABAR FISH CURRY with TOASTED COCONUT roast hake with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice (gf) (df)	16.90
SCOTTISH SALMON & CRAB FISHPASTE crab mayonnaise, wilted leeks & poached egg & your choice of side	13.50
STEAK FRITES 'COMPLET' Cornish sirloin steak (8oz), French fries, 'Cafe de Paris' herb & mustard butter (df) (without butter)	20.45
FREE RANGE CORNISH BEEF BURGER award winning burger in a sourdough bun, with homemade tomato chutney & French fries ADD: Comté cheese 1.50, melted blue cheese 1.50, bacon 1.50 (gf) (without bun) (df) (without cheese)	14.95
HEARTY VEGAN 'CHILLI PIE' rich vegetable & bean chilli with smooth mash topping, mixed leaf salad & your choice of side (ve)	11.95

DESSERTS

MIXED BERRY PAVLOVA meringue, strawberries, blackberries, raspberry coulis & Chantilly cream (v) (gf)	6.75
PISTACHIO SOUFFLE a BB classic served with rich chocolate ice cream (v)	7.50
ZESTY LEMON TART Normandy sour cream (v)	7.50
CHOCOLATE MOUSSE CUP with CHERRY COMPOTE chocolate crumble, chocolate cream & mascarpone (v)	8.50
ICE CREAM & SORBETS please ask your server for today's selection (v)	5.40

CHEESES

SELECTION of FIVE FRENCH CHEESES 10.00
served with crackers, dried apricots, walnuts, homemade pear & apple chutney

* This is not included in the two/three course price offer