



## SUNDAY MENU

Dishes as priced or

**TWO COURSES 20.00**

ADD A THIRD COURSE FOR **5.00**



|   |      |
|---|------|
| HOUSE BLOODY MARY   | 7.75 |
| <i>made with Ketel One vodka, the perfect partner to our roasts</i> |      |

### APERITIFS & NIBBLES

|   |      |
|---|------|
| HOUSE G&T   | 5.85 |
| ST-GERMAIN ELDERFLOWER LIQUEUR SPRITZ   | 7.50 |
| LANSON PERE ET FILS 125ML Champagne   | 9.90 |
| OLIVES <i>rustica olives</i> (ve)   | 2.25 |
| BAGUETTE <i>unsalted butter</i> (v)   | 2.00 |
| BAGUETTE & DIPS <i>artisan baguette with a selection of dips: spiced aubergine &amp; mushroom, spicy citrus &amp; coriander, saffron mayonnaise</i> (v) | 4.25 |
| ANCHOVY APPETISER <i>anchovy butter, anchovies &amp; sourdough</i>  | 4.25 |

### SIDES

|   |             |
|---|-------------|
| <i>French fries</i>                             | 3.50 (each) |
| <i>Mixed leaf salad</i> (ve)                    |             |
| <i>Minted new potatoes</i> (v)                  |             |
| <i>Sweet potato wedges, zesty lime mayo</i>     | 3.90 (each) |
| <i>Mixed spring greens</i> (v)                  |             |
| <i>Roquette &amp; Grana Padano salad</i> (v)    |             |
| <i>Thai green leaf salad with cashews</i> (ve)  |             |
| <i>Spinach with Wyke Farm Cheddar sauce</i> (v) | 4.50        |

### STARTERS

|   |      |
|---|------|
| THE 'BB' CHEESE SOUFFLE <i>Wyke Farm Cheddar sauce</i> (v)  | 6.95 |
| MEDITERRANEAN FISH SOUP <i>Gruyère cheese, croûtons, saffron rouille</i>  | 7.75 |
| CHICKEN LIVER PARFAIT <i>truffle butter, caramelised red onion marmalade, toasted brioche</i>   | 6.95 |
| POTTED CORNISH CRAB with AVOCADO <i>prawn butter, sourdough toast</i>   | 8.75 |
| INDIAN SPICED SAMOSAS <i>filled with spiced potatoes, cashew nuts, sultanas, peas &amp; coriander with tamarind dipping sauce &amp; coconut cashew cream</i> (ve)                   | 6.75 |
| MOROCCAN MEZZE PLATTER <i>harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad &amp; flatbread</i> (ve) | 7.95 |

### MAINS

#### THE ROASTS

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

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

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

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

|  |       |
|--|-------|
| MALABAR FISH CURRY with TOASTED COCONUT <i>roast hake with aromatic spices &amp; coconut milk, grilled king prawn, shallot crisps &amp; coconut rice</i>   | 16.95 |
| SALMON & SMOKED HADDOCK FISHCAKE <i>with wilted spinach, leeks, peas &amp; baby gem lettuce, free range poached egg, tartare sauce &amp; your choice of French fries or mixed leaf salad</i>                   | 15.90 |
| FREE RANGE GUNPOWDER CHICKEN WITH PAPAYA SALAD <i>half a roast chicken with honey, soy &amp; sriracha glaze, green papaya salad, cashews &amp; citrus dressing</i>   | 17.50 |
| DUCK LEG CONFIT with CITRUS SAUCE <i>slow-cooked duck leg with pea purée, broad beans, peas &amp; sugar snaps, heritage carrots, Dauphinoise potato, lime zest confit &amp; citrus sauce</i>                   | 16.95 |
| STEAK FRITES 'COMPLET' <i>Cornish sirloin steak (8oz), French fries, 'Cafe de Paris' herb &amp; mustard butter Supplement applies (4.00) when ordering two or three courses</i>                                | 19.95 |
| FREE RANGE CORNISH BEEF BURGER <i>homemade tomato chutney, garlic mayonnaise, sourdough bun, French fries &amp; a choice of topping: Comté cheese, melted blue cheese or bacon Additional topping for 1.50</i> | 15.75 |
| MOULES FRITES <i>traditional white wine &amp; shallot Marinière or red Thai curry sauce, French fries</i>  | 14.90 |
| MOROCCAN MEZZE PLATTER <i>harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad &amp; flatbread</i> (ve)                            | 14.95 |

### DESSERTS

|   |      |
|---|------|
| PISTACHIO SOUFFLE <i>a BB classic served with rich chocolate ice cream</i> (v)  | 7.50 |
| PINK CHAMPAGNE RHUBARB & CUSTARD WITH CINDER TOFFEE <i>poached rhubarb with ginger, vanilla crème anglaise, honeycomb crunch</i> (v)  | 6.25 |
| CHOCOLATE FEUILLANTINE <i>a decadent French classic of layered chocolate sponge &amp; mousse with chocolate glaze, hazelnut cream, chocolate sauce &amp; sweet black cherries</i> (v) | 7.75 |
| STICKY TOFFEE PUDDING <i>with a dark chocolate, almond &amp; citrus crisp, Normandy crème fraîche &amp; crunchy nougatine</i> (v)   | 6.25 |
| ICE CREAM & SORBETS <i>please ask your server for today's selection Our Jude's ice creams and sorbets are all</i> (ve) <i>without the biscuit garnish</i>                             | 5.25 |

#### 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*