



SUNDAY MENU

Dishes as priced or

TWO COURSES 20.00

ADD A THIRD COURSE FOR **5.00**



HOUSE BLOODY MARY 7.75
*made with Ketel One vodka,
the perfect partner to our roasts*

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 & mushroom, spicy citrus & coriander, saffron mayonnaise</i> (v)	4.25
ANCHOVY APPETISER <i>anchovy butter, anchovies & sourdough</i>	4.25

SIDES

French fries	3.50 (each)
Mixed leaf salad (ve)	
Minted new potatoes (v)	
Sweet potato wedges, zesty lime mayo	3.90 (each)
Mixed spring greens (v)	
Roquette & Grana Padano salad (v)	
Thai green leaf salad with cashews (ve)	
Spinach with Wyke Farm Cheddar sauce (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 & coriander with tamarind dipping sauce & 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 & 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 & coconut milk, grilled king prawn, shallot crisps & coconut rice</i>	16.95
SALMON & SMOKED HADDOCK FISHCAKE <i>with wilted spinach, leeks, peas & baby gem lettuce, free range poached egg, tartare sauce & 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 & sriracha glaze, green papaya salad, cashews & citrus dressing</i>	17.50
DUCK LEG CONFIT with CITRUS SAUCE <i>slow-cooked duck leg with pea purée, broad beans, peas & sugar snaps, heritage carrots, Dauphinoise potato, lime zest confit & citrus sauce</i>	16.95
STEAK FRITES 'COMPLET' <i>Cornish sirloin steak (8oz), French fries, 'Cafe de Paris' herb & 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 & 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 & 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 & 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 & mousse with chocolate glaze, hazelnut cream, chocolate sauce & sweet black cherries</i> (v)	7.75
STICKY TOFFEE PUDDING <i>with a dark chocolate, almond & citrus crisp, Normandy crème fraîche & 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*