



SUNDAY MENU

Dishes as priced or

TWO COURSES 21.00

ADD A THIRD COURSE FOR 5.00



STARTERS

THE 'BB' CHEESE SOUFFLE <i>Wyke Farm Cheddar sauce</i> (v)	7.50
MEDITERRANEAN FISH SOUP <i>Gruyère cheese, croûtons, saffron rouille</i>	8.50
CHICKEN LIVER PARFAIT <i>truffle butter, caramelised red onion marmalade, toasted brioche</i>	7.50
POTTED CORNISH CRAB <i>with</i> AVOCADO <i>prawn butter & sourdough toast</i>	9.75
INDIAN SPICED SAMOSAS <i>filled with spiced potatoes, cashew nuts, sultanas, peas & coriander with tamarind dipping sauce & coconut cashew cream</i> (ve)	6.95
MOROCCAN MEZZE PLATTER <i>harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread</i> (ve)	8.95

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

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

APERITIFS & NIBBLES

HOUSE G&T	6.60
ST-GERMAIN ELDERFLOWER LIQUEUR SPRITZ	7.95
LANSON PERE ET FILS 125ML <i>Champagne</i>	9.90
OLIVES <i>rustica olives</i> (ve)	2.25
BAGUETTE <i>unsalted butter</i> (v)	2.50
BAGUETTE & DIPS <i>artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus & coriander, saffron mayonnaise</i> (v)	4.95
ANCHOVY APPETISER <i>anchovy butter, anchovies & sourdough</i>	4.95

SIDES

<i>French fries</i>	3.90 (each)
<i>Mixed leaf salad</i> (ve)	
<i>Minted new potatoes</i> (v)	
<i>Sweet potato wedges, zesty lime mayo</i>	4.30 (each)
<i>Mixed spring greens</i> (v)	
<i>Roquette & 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

MALABAR FISH CURRY <i>with</i> TOASTED COCONUT <i>roast hake with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice</i>	17.25
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>	16.90
FREE RANGE GUNPOWDER CHICKEN WITH PAPAYA SALAD <i>half a roast chicken with honey, soy & sriracha glaze, green papaya salad, cashews & citrus dressing</i>	17.95
DUCK LEG CONFIT <i>with</i> 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>	17.85
STEAK FRITES 'COMPLET' <i>Cornish sirloin steak (8oz), French fries, 'Cafe de Paris' herb & mustard butter</i> <i>Supplement applies (4.00) when ordering two or three courses</i>	20.45
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</i> <i>Additional topping for 1.50</i>	16.45
MOULES FRITES <i>rope-grown mussels with red Thai curry sauce or traditional white wine & shallot Marinière, French fries</i>	15.90
MOROCCAN MEZZE PLATTER <i>harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread</i> (ve)	15.95

DESSERTS

PISTACHIO SOUFFLE <i>a BB classic served with rich chocolate ice cream</i> (v)	8.50
PINK CHAMPAGNE RHUBARB & CUSTARD WITH CINDER TOFFEE <i>poached rhubarb with ginger, vanilla crème anglaise, honeycomb crunch</i> (v)	6.75
CHOCOLATE FEUILLANTINE <i>a decadent French classic of layered chocolate sponge & mousse with chocolate glaze, hazelnut cream, chocolate sauce & sweet black cherries</i> (v)	8.25
STICKY TOFFEE PUDDING <i>with a dark chocolate, almond & citrus crisp, Normandy crème fraîche & crunchy nougatine</i> (v)	7.50
ICE CREAM & SORBETS <i>please ask your server for today's selection</i> <i>Our Jude's ice creams and sorbets are all</i> (ve) <i>without the biscuit garnish</i>	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*

(v) Suitable for vegetarians. (ve) Suitable for vegans. Some of our dishes contain olive or date stones, fish bones, shot, nuts and nut derivatives. ALLERGENS: Please let us know of any allergies before you order. Allergen information by dish is on our allergen menu - available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, kitchens are busy environments so we cannot guarantee their total absence in our dishes. 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.