

World flavours celebrating Raymond Blanc's love of travel combine with our classic French dishes for a taste adventure on our summer menu. Our ingredients are always carefully sourced with great attention paid to seasonality, sustainability, quality and flavour enabling our chefs to produce these delicious dishes. Bon appétit.



STARTERS

THE 'BB' CHEESE SOUFFLE <i>with Wyke Farm Cheddar sauce</i> (v)	6.95
MEDITERRANEAN FISH SOUP <i>Gruyère cheese, croutons, saffron rouille</i>	7.75
CHICKEN LIVER PARFAIT <i>truffle butter, caramelised red onion marmalade, toasted brioche</i>	6.95
MUSSELS <i>with RED THAI CURRY SAUCE</i> or MARINIÈRE <i>rope-grown mussels with your choice of sauce: red Thai curry or traditional white wine & shallot Marinière, baguette</i>	6.95
ESCARGOTS <i>garlic herb butter & baguette</i>	7.95

INDIAN SPICED SAMOSAS
filled with spiced potatoes, cashew nuts, sultanas, peas & coriander with tamarind dipping sauce & coconut cashew cream (ve)

Little parcels of deliciousness created by Raymond & chef Clive

6.75

MOROCCAN MEZZE PLATTER
harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread (ve)

North African flavours with our own special twist

7.95

HERITAGE TOMATO SALAD <i>with avocado & lime cream, fennel, chicory & radish salad, basil & pine nut pesto</i> (ve)	7.50
GRILLED LIGHTLY SMOKED SALMON <i>with BEETROOT & HORSERADISH</i> <i>Scottish salmon fillet, trio of beetroot, cauliflower florets with horseradish crème fraîche</i>	8.50
POTTED CORNISH CRAB <i>with AVOCADO</i> <i>prawn butter & sourdough toast</i>	8.75

SIDES

FRENCH FRIES (ve)	3.50
MINTED NEW POTATOES (v)	3.50
SWEET POTATO FRIES (ve)	3.90
SPINACH <i>with Wyke Farm Cheddar sauce</i> (v)	4.50
MIXED GREENS (v)	3.90
SUMMER COLESLAW SALAD (ve)	3.50
THAI GREEN LEAF SALAD <i>green papaya, cashews & citrus dressing</i> (ve)	3.90
MIXED LEAF SALAD <i>choice of dressing: classic French or house balsamic with fig leaf oil</i> (ve)	3.50

MAINS

DUCK LEG CONFIT <i>with CITRUS SAUCE</i> <i>slow-cooked with pea purée, broad beans, peas & sugar snaps, heritage carrots, Dauphinoise potato, lime zest confit & citrus sauce</i>	16.95
SMOKED PORK BELLY <i>with GOOSEBERRY COMPOTE</i> <i>outdoor-reared Lincolnshire pork belly & crackling, gooseberry compote, sautéed potatoes, hispi cabbage & pork jus</i>	18.50
SALMON & SMOKED HADDOCK FISHCAKE <i>homemade fishcake with wilted spinach, leeks, peas & baby gem lettuce, free range poached egg & tartare sauce</i>	13.50
FREE RANGE CORNISH BEEF BURGER <i>with homemade tomato chutney, garlic mayonnaise, sourdough bun & French fries</i> ADD: Comté cheese 1.50, melted blue cheese 1.50, bacon 1.50	14.25
CRAYFISH & MANGO SALAD <i>with crème fraîche new potatoes, lime & mint dressing</i>	13.50
GRILLED SALMON FILLET <i>with TOMATO HOLLANDAISE</i> <i>Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or French fries</i>	14.50
SLOW-COOKED BOEUF BOURGUIGNON <i>red wine sauce, lardons, baby onions, mushrooms & smooth mash</i>	17.25
MOULES FRITES <i>rope-grown mussels with red Thai curry sauce or traditional white wine & shallot Marinière, French fries</i>	14.90

GUNPOWDER CHICKEN
with PAPAYA SALAD
half a roast free range chicken with honey, soy & sriracha glaze, green papaya salad with cashews & citrus dressing

Inspired by regular trips to China, Raymond's favourite sticky, spiced chicken

17.50

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 & utterly delicious!

16.95

GRILLED COD *with PRESERVED LEMON*
MARINADE & CHILLI SQUID
served on squid ink risotto

Raymond brought this Venetian classic to the menu after visiting the city's Rialto fish market

16.75

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

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

18.95

PRIME CORNISH CHARGRILLED STEAKS

Our chargrilled steaks are from 30-day dry-aged beef. The pasture-reared cattle breeds are chosen for the flavour and tenderness of the meat.

'LE GRAND' STEAK FRITES 19.95
Sirloin steak (8oz), French fries, 'Café de Paris' herb & mustard butter

FILLET STEAK 8oz 24.90
CHATEAUBRIAND *per person* 25.00
for TWO 16oz
(approx 20 minutes cooking time)

ADD A SAUCE:
Béarnaise, Roquefort or pepper sauce 1.50
Sides priced separately

VERY VEGGIE

HERITAGE TOMATO & FETA SALAD
with avocado & lime cream, fennel, chicory & radish salad, basil & pine nut pesto, croutons (v) - (ve) *no cheese*

11.95

MOROCCAN MEZZE PLATTER
harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread (ve)

14.95

SWEETCORN & POTATO FRITTER
with smoked paprika, avocado salad, summer coleslaw & chipotle mayonnaise (ve)

10.95

HARISSA-GLAZED AUBERGINE
with BUTTERNUT SQUASH
baba-ganoush, pine nuts, pomegranate seeds & flatbread (ve)

13.25

DESSERTS

CHERRY AMANDINE <i>sweet pastry biscuit topped with frangipane & fresh cherries with crème anglaise, toasted almonds & pistachios</i> (v)	7.50
CHOCOLATE FEUILLANTINE <i>a decadent French classic of layered chocolate sponge & mousse, dark 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)	6.75
SUMMER BERRY PAVLOVA <i>meringue, whipped cream, strawberries, blackberries, raspberry coulis & vanilla ice cream</i> (v)	7.75
PISTACHIO SOUFFLE <i>a BB classic served with rich chocolate ice cream</i> (v)	7.50
JUDE'S ICE CREAM & SORBETS <i>3 scoops with Gavotte biscuit</i> (ve) <i>(without biscuit)</i>	5.25
ICE CREAM: Vanilla, Strawberry, Chocolate, Salted Caramel, Coconut	
SORBETS: Raspberry, Mango, Lemon, Green Apple	
SELECTION of FIVE FRENCH CHEESES <i>served with crackers, dried apricots, walnuts, homemade pear & apple chutney</i>	10.00

ALLERGENS

Please let us know if you have any allergies before ordering. 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. (v) Suitable for vegetarians. (ve) Suitable for vegans. Some of our dishes may contain olive stones, date stones or fish bones.

KIDS

WE WELCOME CHILDREN

For little ones we have our children's menu. For older children we have a 'half price, half portion' menu featuring selected main course dishes. Please ask your waiter for a copy.

APERITIFS

PROSECCO 125ml	6.25
CHAMPAGNE KIR ROYALE 125ml	9.50
LANSON PERE ET FILS CHAMPAGNE 125ml	9.90

NIBBLES

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

We are proud to serve high welfare free range chicken

