



## SUNDAY MENU

Dishes as priced or

**TWO COURSES 21.00**

ADD A THIRD COURSE FOR 5.00



### APERITIFS & NIBBLES

PROSECCO 125ML	6.25
CHAMPAGNE KIR ROYALE 125ML	9.50
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 &amp; mushroom, spicy citrus &amp; coriander, saffron mayonnaise</i> (v)	4.95
ANCHOVY APPETISER <i>anchovy butter, anchovies &amp; sourdough</i>	4.95

### SIDES

<i>French fries</i> (ve)	3.90 (each)
<i>Mixed leaf salad</i> (ve)	
<i>Minted new potatoes</i> (v)	
<i>Sweet potato fries</i> (ve)	4.30 (each)
<i>Mixed greens</i> (v)	
<i>Thai green leaf salad with cashews</i> (ve)	
<i>Spinach with Wyke Farm Cheddar sauce</i> (v)	4.50

### 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

## 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
HERITAGE TOMATO SALAD <i>with avocado &amp; lime cream, fennel, chicory &amp; radish salad, basil &amp; pine nut pesto</i> (ve)	8.50
CHICKEN LIVER PARFAIT <i>truffle butter, caramelised red onion marmalade, toasted brioche</i>	7.50
POTTED CORNISH CRAB <i>with AVOCADO</i> <i>prawn butter &amp; sourdough toast</i>	9.75
INDIAN SPICED SAMOSAS <i>filled with spiced potatoes, cashew nuts, sultanas, peas &amp; coriander with tamarind dipping sauce &amp; coconut cashew cream</i> (ve)	6.95
MOROCCAN MEZZE PLATTER <i>harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad &amp; flatbread</i> (ve)	8.95

## MAINS

### THE ROASTS

*Our fabulous roasts come with bottomless rich gravy, Yorkshire pudding & 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*

VEGETARIAN PASTRY PARCEL 14.80  
*Cherrywood smoked cheese, orange zest, beetroot & truffled artichoke pesto, gravy* (v)

MALABAR FISH CURRY <i>with TOASTED COCONUT</i> <i>roast hake with aromatic spices &amp; coconut milk, grilled king prawn, shallot crisps &amp; coconut rice</i>	17.25
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>	16.90
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>	17.95
DUCK LEG CONFIT <i>with CITRUS SAUCE</i> <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>	17.85
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>	20.45
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>	16.45
MOULES FRITES <i>rope-grown mussels with red Thai curry sauce or traditional white wine &amp; 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 &amp; flatbread</i> (ve)	15.95
PISTACHIO SOUFFLE <i>a BB classic served with rich chocolate ice cream</i> (v)	8.50
CHERRY AMANDINE <i>sweet pastry biscuit with frangipane &amp; fresh cherries; crème anglaise, toasted almonds &amp; pistachios</i> (v)	8.50
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)	8.25
STICKY TOFFEE PUDDING <i>with a dark chocolate, almond &amp; citrus crisp, Normandy crème fraîche &amp; 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