



SUNDAY MENU

Dishes as priced or

TWO COURSES 21.00

ADD A THIRD COURSE FOR 5.00



APERITIFS & NIBBLES

KETEL ONE BLOODY MARY	8.00
HOUSE G&T (v)	6.95
LANSON PERE ET FILS 125ML (ve) Champagne	9.90
OLIVES rustica olives (ve)	2.25
BAGUETTE unsalted butter (ve) without butter	2.75
BAGUETTE & DIPS artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus & coriander, saffron mayonnaise (v)	4.95
ANCHOVY APPETISER anchovy butter, anchovies & sourdough	4.95

SIDES

Minted new potatoes, salted butter (v)	3.95
Dauphinoise potato (v)	4.50
French fries (ve)	3.95
Sweet potato fries (ve)	4.35
Buttered green beans (v)	3.95
Mixed spring vegetables (v)	4.25
Mixed leaf salad (ve)	3.95
Green papaya salad, Thai style dressing (ve)	3.95

CHEESE

SAINT-MARCELLIN CHEESE 8.75

a whole creamy cow's cheese from the Dauphine,
served with quince jelly, fig & almond cake,
apricot, celery & crackers

* This is not included in the two/three course price offer

STARTERS

THE 'BB' CHEESE SOUFFLE Wyke Farm Cheddar sauce (v)	7.75
MEDITERRANEAN FISH SOUP Gruyère cheese, croûtons, saffron rouille	8.75
JACKFRUIT FRITTERS & GREEN PAPAYA SALAD Thai dressing, toasted cashew nuts & crispy noodles (ve)	7.25
CHICKEN LIVER PARFAIT truffle butter, caramelised red onion marmalade, toasted brioche	7.75
POTTED CORNISH CRAB WITH AVOCADO SALSA prawn butter & sourdough toast	9.75
GRILLED ASPARAGUS & FREE RANGE POACHED EGG cauliflower crumble, smoked paprika & lemon dressing (v)	7.75
MOROCCAN MEZZE PLATTER harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread (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, 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 with TOASTED COCONUT roast cod with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice	17.50
WHOLE DRESSED BRIXHAM CRAB crab mayonnaise, French fries or mixed leaf salad	17.25
MARINATED CHICKEN WITH SWEET POTATO WEDGES half a roast chicken with lime, paprika & soy glaze, sweet potato wedges & lime zest mayonnaise	17.95
CONFIT DUCK LEG WITH CITRUS SAUCE slow-cooked Barbary duck leg citrus sauce & orange zest, French beans, carrots & Dauphinoise potato	18.75
'LE GRAND' STEAK FRITES Cornish sirloin steak (8oz), French fries, 'Cafe de Paris' herb & mustard butter Supplement applies (4.00) when ordering two or three courses	21.00
FREE RANGE CORNISH BEEF BURGER 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	16.45
MOULES FRITES rope-grown mussels with traditional white wine & shallot Marinère, French fries	15.95
MOROCCAN MEZZE PLATTER harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread (ve)	15.95
HARISSA & MISO GLAZED AUBERGINE baba ganoush, pomegranate seeds, baby pak choi, pinenuts, toasted sesame & soy dressing (ve) Served with your choice of side dish	15.60

DESSERTS

PISTACHIO SOUFFLE a BB classic served with rich chocolate ice cream (v)	8.95
RHUBARB & GINGER CRUMBLE poached Oldroyd's Yorkshire rhubarb, almond citrus crumble, vanilla ice cream (ve)	7.50
CHOCOLATE FONDANT WITH SPICED ORANGE & PASSIONFRUIT SAUCE orange crèmeux, confit orange & stem ginger (v)	7.75
ZESTY LEMON PARFAIT kirsch soaked cherries & coulis, cacao & orange tuile (v)	6.95
ICE CREAM & SORBETS please ask your server for today's selection Our Jude's ice creams and sorbets are all (ve) without the biscuit garnish	5.85