



SUNDAY MENU

Dishes as priced or

TWO COURSES 20.00

ADD A THIRD COURSE FOR **5.00**



APERITIFS & NIBBLES

KETEL ONE BLOODY MARY	7.25
HOUSE G&T (v)	6.20
LANSON PERE ET FILS 125ML (ve) <i>Champagne</i>	9.90
OLIVES <i>rustica olives (ve)</i>	2.25
BAGUETTE <i>unsalted butter (ve) without butter</i>	2.25
BAGUETTE & DIPS <i>artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus & coriander, saffron mayonnaise (v)</i>	4.50
ANCHOVY APPETISER <i>anchovy butter, anchovies & sourdough</i>	4.25

SIDES

<i>Minted new potatoes, salted butter (v)</i>	3.70
<i>Dauphinoise potato (v)</i>	4.25
<i>French fries (ve)</i>	3.95
<i>Sweet potato fries (ve)</i>	3.95
<i>Buttered green beans (v)</i>	3.95
<i>Mixed spring vegetables (v)</i>	3.95
<i>Mixed leaf salad (ve)</i>	3.75
<i>Green papaya salad, Thai style dressing (ve)</i>	3.95

CHEESE

SAINT-MARCELLIN CHEESE 8.50

*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 <i>Wyke Farm Cheddar sauce (v)</i>	6.95
MEDITERRANEAN FISH SOUP <i>Gruyère cheese, croûtons, saffron rouille</i>	7.85
JACKFRUIT FRITTERS & GREEN PAPAYA SALAD <i>Thai dressing, toasted cashew nuts & crispy noodles (ve)</i>	6.95
CHICKEN LIVER PARFAIT <i>truffle butter, caramelised red onion marmalade, toasted brioche</i>	6.95
POTTED CORNISH CRAB WITH AVOCADO SALSA <i>prawn butter & sourdough toast</i>	8.75
GRILLED ASPARAGUS & FREE RANGE POACHED EGG <i>cauliflower crumble, smoked paprika & lemon dressing (v)</i>	7.50
MOROCCAN MEZZE PLATTER <i>harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread (ve)</i>	7.95

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 <i>roast cod with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice</i>	16.95
WHOLE DRESSED BRIXHAM CRAB <i>crab mayonnaise, French fries or mixed leaf salad</i>	16.90
MARINATED CHICKEN WITH SWEET POTATO WEDGES <i>half a roast chicken with lime, paprika & soy glaze, sweet potato wedges & lime zest mayonnaise</i>	17.75
CONFIT DUCK LEG WITH CITRUS SAUCE <i>slow-cooked Barbary duck leg citrus sauce & orange zest, French beans, carrots & Dauphinoise potato</i>	18.50
'LE GRAND' STEAK FRITES <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>	16.00
MOULES FRITES <i>rope-grown mussels with traditional white wine & shallot Marinière, 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 (ve)</i>	14.95
HARISSA & MISO GLAZED AUBERGINE <i>baba ganoush, pomegranate seeds, baby pak choi, pinenuts, toasted sesame & soy dressing (ve) Served with your choice of side dish</i>	15.00

DESSERTS

ZESTY LEMON PARFAIT <i>kirsch soaked cherries & coulis, cacao & orange tuile (v)</i>	6.50
PISTACHIO SOUFFLE <i>a BB classic served with rich chocolate ice cream (v)</i>	7.90
CHOCOLATE FONDANT WITH SPICED ORANGE & PASSIONFRUIT SAUCE <i>orange crèmeux, confit orange & stem ginger (v)</i>	7.25
RHUBARB & GINGER CRUMBLE <i>poached Oldroyd's Yorkshire rhubarb, almond citrus crumble, vanilla ice cream (ve)</i>	6.95
ICE CREAM & SORBETS <i>please ask your server for today's selection</i> <i>Our Jude's ice creams and sorbets are all (ve) without the biscuit garnish</i>	5.40