



SUNDAY MENU

Dishes as priced or
TWO COURSES 21.00
ADD A THIRD COURSE FOR 5.00



APERITIFS

TANQUERAY Fever-Tree light Indian tonic	6.60
THE BOTANIST Fever-Tree light elderflower tonic	8.10
WARNER'S RHUBARB PINK GIN Fever-Tree light Mediterranean tonic	9.10
APEROL SPRITZ	7.95
LANSON PERE ET FILS CHAMPAGNE 125ml	9.90

NIBBLES

OLIVES <i>rustica olives</i> (ve)	2.25
BAGUETTE <i>unsalted butter</i> (v) (ve) (no butter)	2.25
BAGUETTE & DIPS <i>artisan baguette with a selection of dips: saffron mayo, spiced aubergine & mushroom, spicy citrus & coriander</i> (v)	4.50
ANCHOVY APPETISER <i>anchovy butter, anchovies & sourdough</i>	4.25



OUR PROMISE

Welcome back. We want you to feel safe & have a relaxing & enjoyable time with us today. We have new processes in place to make sure we are all as safe as we can possibly be. Full details can be found on our website but please ask your server if you have any questions.

OUR MENU

Sustainability & ethical sourcing run through everything we do: the highest quality, fresher-than-fresh food, sourced with care & pride from the very best producers & cooked with heart in our kitchens. Enjoy...



SINGLE USE MENU

STARTERS

THE 'BB' CHEESE SOUFFLE <i>Wyke Farm Cheddar sauce</i> (v)	7.75
POTTED CORNISH CRAB WITH AVOCADO SALSA <i>prawn butter & sourdough toast</i>	9.75
CHICKEN LIVER PARFAIT <i>truffle butter, caramelised red onion marmalade, toasted brioche</i>	7.75
MEDITERRANEAN FISH SOUP <i>Gruyère cheese, croûtons, saffron rouille</i>	8.75
JACKFRUIT FRITTERS & GREEN PAPAYA SALAD <i>Thai dressing, toasted cashew nuts & crispy noodles</i> (ve)	7.25
BAKED SAINT-MARCELLIN CHEESE <i>a pot of creamy, melted mountain cheese with truffled honey & bread to dip</i>	8.75
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, Yorkshire puddings & 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

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 cod with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice</i>	17.50
CONFIT DUCK LEG <i>with CITRUS SAUCE</i> <i>slow-cooked Barbary duck leg citrus sauce & orange zest, French beans, carrots & Dauphinoise potato</i>	18.75
MARINATED CHICKEN WITH SWEET POTATO WEDGES <i>half a roast chicken with lime, paprika & soy glaze, sweet potato wedges & lime zest mayonnaise</i>	17.95
WHOLE DRESSED BRIXHAM CRAB <i>crab mayonnaise, French fries or mixed leaf salad</i>	17.25
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>	16.45
PAN-FRIED STONE BASS <i>with GINGER & LEMONGRASS</i> <i>crushed new potatoes with spring onion, choy sum with toasted sesame & soy dressing</i>	17.50
'LE GRAND' STEAK FRITES <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>	21.00
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
HARISSA & MISO GLAZED AUBERGINE <i>baba ganoush, pomegranate seeds, baby pak choi, pinenuts, toasted sesame & soy dressing</i> (ve) <i>Served with your choice of side dish</i>	15.60

SIDES

DAUPHINOISE POTATO (v)	4.50
FRENCH FRIES (ve)	3.95
SWEET POTATO FRIES (ve)	4.35
BUTTERED GREEN BEANS (v)	3.95
SMOOTH MASH (v)	3.95
MIXED LEAF SALAD (ve)	3.95
GREEN PAPAYA SALAD, <i>Thai style dressing</i> (ve)	3.95

DESSERTS

ZESTY LEMON PARFAIT <i>kirsch soaked cherries & coulis, cacao & orange tuile</i> (v)	6.95
PISTACHIO SOUFFLE <i>a BB classic served with rich chocolate ice cream</i> (v)	8.95
CHOCOLATE FONDANT WITH SPICED ORANGE & PASSIONFRUIT SAUCE <i>orange crémeux, confit orange & stem ginger</i> (v)	7.75
MANGO & PINEAPPLE CRUMBLE <i>fresh fruit & coulis, almond citrus crumble, vanilla ice cream</i> (ve)	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>	5.85

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*

ALLERGENS



Allergen information by dish is available by scanning this QR code

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. A discretionary 12.5% service charge will be added to your bill, this will be shared equally among the team who prepared and served your food today - merci. All major credit cards are accepted. VAT is included at the prevailing rate.