

# SUNDAY MENU

Dishes as priced or  
**TWO COURSES 20.00**  
 ADD A THIRD COURSE FOR 5.00

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## APERITIFS & NIBBLES

TANQUERAY GIN <i>Fever-Tree Naturally Light Indian tonic</i>	6.20	NEGRONI <i>a perfectly balanced, bittersweet classic</i>	8.75	OLIVES <i>rustica olives</i> (ve)	2.25
WARNER'S RHUBARB PINK GIN <i>Fever-Tree Naturally Light Mediterranean tonic</i>	8.70	LANSON PERE ET FILS CHAMPAGNE 125ml <i>aged for 40 months - distinctively crisp &amp; fresh</i>	9.90	BAGUETTE (ve) (no butter) / with dips (v)	2.25 / 4.50
				ANCHOVY APPETISER <i>anchovy butter, anchovies &amp; sourdough</i>	4.25

## STARTERS

CHEESE SOUFFLE <i>with Wyke Farm Cheddar sauce</i> (v)	6.95	MUSHROOM FRICASSEE <i>seasonal mushrooms with white wine, garlic &amp; herbs &amp; 'picos' croutons</i> (ve)	7.25
POTTED CORNISH CRAB <i>with</i> AVOCADO GUACAMOLE <i>prawn butter &amp; sourdough toast</i>	8.75	BAKED SAINT-MARCELLIN CHEESE <i>a pot of creamy, melted mountain cheese with truffled honey &amp; bread to dip</i>	8.50
CHICKEN LIVER PARFAIT <i>truffle butter, caramelised red onion marmalade, toasted brioche</i>	6.95	MOROCCAN MEZZE PLATTER (starter/main) <i>harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad &amp; flatbread</i> (ve)	7.95 / 14.95
MEDITERRANEAN FISH SOUP <i>Gruyère cheese, croûtons, saffron rouille</i>	7.95		

## SIDES

FRENCH FRIES (ve)	3.95
TRUFFLED DAUPHINOISE POTATO (v)	4.25
SKINNY SWEET POTATO FRIES (ve)	3.95
SMOOTH MASH (v)	3.75
BUTTERED GREEN BEANS (v)	3.95
WINTER COLESLAW (v)	3.95
MIXED LEAF SALAD (ve)	3.75
BUTTERBEANS & CHORIZO <i>tomato sauce with smoked paprika</i>	3.95

## MAINS

### THE ROASTS

*Our fabulous roasts come with cauliflower cheese & seasonal vegetables plus bottomless rich gravy, roast potatoes & Yorkshires*

ROAST CORNISH BEEF & COTTAGE PIE <i>free range beef, mini homemade cottage pie, pumpkin purée</i>	17.80	BEETROOT & CHERRYWOOD SMOKED CHEESE PARCEL <i>orange zest, truffled artichoke pesto &amp; gravy</i> (v)	14.95
ROAST SIRLOIN OF OUTDOOR PORK <i>outdoor-reared pork, pulled pork bon-bon, apple sauce, black pudding</i>	15.95		
PHEASANT SAUSAGES <i>with</i> TRUFFLED MASH <i>braised chestnuts, mushrooms, redcurrants, cherry apple, port &amp; red wine sauce</i>	16.95	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 1.50)</i>	16.00
PAN-FRIED STONE BASS <i>with</i> BUTTERBEANS & CHORIZO <i>smoked paprika &amp; tomato sauce, basil pesto</i>	17.25	MIXED BEAN & PIQUILLO PEPPER CHILLI <i>with mushrooms &amp; tomatoes served with basmati &amp; cauliflower rice, guacamole &amp; tortilla chips</i>	12.75
CONFIT BARBARY DUCK LEG <i>with</i> BLACKBERRIES <i>slow-cooked carrots, green beans &amp; Dauphinoise potato, blackberry liqueur &amp; red wine sauce</i>	18.50	'LE GRAND' STEAK FRITES <i>Cornish sirloin steak (8oz), French fries, 'Cafe de Paris' herb &amp; mustard butter</i> <i>Supplement applies (4.00) when ordering two or three courses</i>	19.95
MALABAR FISH CURRY <i>with</i> TOASTED COCONUT <i>roast cod with aromatic spices &amp; coconut milk, grilled king prawn, shallot crisps &amp; coconut rice</i>	16.95	HALLOUMI BURGER <i>with</i> WINTER COLESLAW <i>grilled halloumi in a flatbread bun, lime &amp; paprika mayonnaise, guacamole &amp; spiced mango chutney with winter coleslaw &amp; skinny sweet potato fries</i> (v)	14.50
MARINATED CHICKEN <i>with</i> SWEET POTATO WEDGES <i>half a roast chicken with lime, paprika &amp; soy glaze, sweet potato wedges &amp; lime zest mayonnaise</i>	17.95		

## DESSERTS

WINTER PAVLOVA <i>with</i> CARAMEL SAUCE <i>cinnamon Bramley apple compote, rum Chantilly cream, glazed almonds &amp; dried cranberries</i> (v)	6.50
PISTACHIO SOUFFLE <i>a BB classic served with rich chocolate ice cream</i> (v)	7.90
INDULGENT STICKY TOFFEE PUDDING <i>cocoa, almond &amp; citrus crisp, Normandy crème fraîche &amp; crunchy nougatine</i> (v)	6.95
CHOCOLATE FONDANT <i>with</i> SPICED ORANGE & PASSIONFRUIT SAUCE <i>orange crèmeux, confit orange &amp; stem ginger</i> (v)	7.50
MIXED BERRY & CHAMPAGNE COULIS <i>pistachio, almond &amp; hazelnut granola topping, vanilla ice cream, Lanson Champagne splash</i> (ve)	7.95
JUDE'S ICE CREAM & SORBETS <i>please ask your server for today's selection</i> <i>Our Jude's ice creams &amp; sorbets are all</i> (ve) <i>without the biscuit garnish</i>	5.40
CHEESE SELECTION <i>five farmhouse cheeses from France, England, Ireland &amp; Wales. Served with crackers &amp; accompaniments</i> <i>*Cheese is not included in the two/three course price offer</i>	10.00

**ALLERGENS:** Please let us know of any allergies before you order. Find allergens by dish via the QR code or ask for a hard copy. We have kitchen protocols in place to address the risk of allergen cross-contamination however we cannot guarantee their total absence in our dishes. Some dishes may contain olive or date stones, fish bones or shot. Payment is by card only. all major credit/debit cards accepted. VAT is included at the prevailing rate. A discretionary 12.5% service charge will be added to parties of six or more, this will be shared equally among the team who prepared and served your food today.

SCAN FOR



ALLERGENS