

SUNDAY MENU

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

BUBBLES

	125ml glass / bottle		bottle
PROSECCO	6.25 / 29.95	LAURENT-PERRIER CUVEE ROSE	95.00
LANSON PERE ET FILS CHAMPAGNE	9.95 / 49.50	RUINART BLANC DE BLANCS	115.00
LANSON LE GREEN LABEL BIO-ORGANIC	75.00	DOM PERIGNON VINTAGE	195.00

STARTERS

CHEESE SOUFFLE <i>with Wyke Farm Cheddar sauce</i> (v)	6.95	JACKFRUIT FRITTERS & GREEN PAPAYA SALAD <i>Thai dressing, toasted cashew nuts & crispy noodles</i> (ve)	6.50
POTTED CORNISH CRAB <i>with</i> AVOCADO GUACAMOLE <i>prawn butter & sourdough toast</i>	8.75	BAKED SAINT-MARCELLIN CHEESE <i>a pot of creamy, melted mountain cheese</i> <i>with truffled honey & bread to dip</i>	8.50
CHICKEN LIVER PARFAIT <i>truffle butter, caramelised red onion marmalade,</i> <i>toasted brioche</i>	6.95	MOROCCAN MEZZE PLATTER <i>harissa aubergine, globe artichoke, falafel with</i> <i>coconut cashew cream, houmous selection, pomegranate</i> <i>seeds, cherry tomato salad & flatbread</i> (ve)	7.95
MEDITERRANEAN FISH SOUP <i>Gruyère cheese, croûtons, saffron rouille</i>	7.95		

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 & gravy</i> (v)	14.95
ROAST SIRLOIN OF OUTDOOR PORK <i>outdoor-reared pork, pulled pork bon-bon, apple sauce,</i> <i>black pudding</i>	14.95		
SMOKED PORK BELLY <i>with</i> APPLE & CRACKLING <i>slow-roasted, outdoor-reared pork belly with crispy crackling,</i> <i>roasted apple & purée, braised cabbage & Dauphinoise potato</i>	16.50	FREE RANGE CORNISH BEEF BURGER <i>homemade tomato chutney, garlic mayonnaise, sourdough bun,</i> <i>French fries & a choice of topping: Comté cheese,</i> <i>Gorgonzola, bacon or chorizo ketchup. (Additional topping 1.50)</i>	15.95
PAN-FRIED STONE BASS <i>with</i> BUTTERBEANS & CHORIZO <i>smoked paprika & tomato sauce, basil pesto</i>	17.25	PEA & BROAD BEAN SALAD <i>with</i> DEEP FRIED GOAT'S CHEESE <i>piquillo peppers, crispy broad beans & shallots, tomato &</i> <i>chilli dressing</i> (ve) <i>without cheese</i>	13.95
CONFIT BARBARY DUCK LEG <i>with slow-cooked carrots, green beans & Dauphinoise potato,</i> <i>citrus sauce & confit orange zest</i>	18.75	'LE GRAND' STEAK FRITES <i>Cornish rump steak (9oz), French fries, 'Cafe de Paris'</i> <i>herb & 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 coconut milk & aromatic spices, grilled</i> <i>king prawn, shallot crisps & coconut rice</i>	16.95	HALLOUMI BURGER <i>with</i> WINTER COLESLAW <i>grilled halloumi in a flatbread bun, lime & paprika</i> <i>mayonnaise, guacamole & spiced mango chutney with</i> <i>winter coleslaw & skinny sweet potato fries</i> (v)	14.50
CHICKEN PAILLARD <i>butterflied supreme of chicken with basil pesto &</i> <i>panko breadcrumbs, hasselback potato, slow-cooked</i> <i>cherry tomatoes, grilled golden courgette</i>	16.50		

NIBBLES & APERITIFS

OLIVES <i>rustica olives</i> (ve)	2.25
BAGUETTE (ve) <i>(no butter) / with dips</i> (v)	2.25 / 4.50
ANCHOVY APPETISER	4.25
TANQUERAY GIN <i>Fever-Tree Naturally Light Indian tonic</i>	6.20
APEROL SPRITZ	7.95

SIDES

FRENCH FRIES (ve)	3.95
MINTED NEW POTATOES (v)	3.95
SKINNY SWEET POTATO FRIES (ve)	3.95
BUTTERED GREEN BEANS (v)	3.95
HOUSE COLESLAW (v)	3.95
MIXED LEAF SALAD <i>choice of dressing: classic French or</i> <i>house balsamic with fig leaf oil</i> (ve)	3.75
PRAWN POTATOES <i>with spring onion, spinach & chives</i>	4.25

DESSERTS

CHERRY AMANDINE <i>almond sponge with black cherries, toasted almonds &</i> <i>pistachios, vanilla anglaise sauce</i> (v)	7.25
PISTACHIO SOUFFLE <i>a BB classic served with rich chocolate ice cream</i> (v)	7.90
STICKY TOFFEE PUDDING <i>cocoa, almond & citrus crisp, crème fraîche &</i> <i>crunchy nougatine</i> (v)	6.95
GOLDEN CHOCOLATE FEUILLETINE <i>layered chocolate sponge & mousse, a gilded dark</i> <i>chocolate glaze, hazelnut cream, chocolate sauce &</i> <i>sweet black cherries</i> (v)	7.95
RHUBARB CRUMBLE <i>poached Yorkshire rhubarb, citrus crumble,</i> <i>vanilla ice cream</i> (ve)	7.50
JUDE'S ICE CREAM & SORBETS <i>please ask your server for today's selection.</i> <i>Jude's ice creams & sorbets</i> (ve) <i>without the biscuit garnish</i>	5.40
CHEESE SELECTION <i>hand-selected, seasonal French & English cheeses</i> <i>with crackers & accompaniments</i> <i>*Cheese is not included in the two/three course price offer</i>	11.00

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