



STAR DEAL

GLASS OF PROSECCO OR A BOTTLE OF BEER

SOUP DU JOUR

THE 'BB' CHEESE SOUFFLE

with Cheddar sauce (v)

CHICKEN LIVER PARFAIT

Truffle butter, homemade red onion marmalade & toasted brioche

SALMON & SMOKED HADDOCK FISHCAKE

wilted spinach, leeks, peas & baby gem lettuce, free range poached eggs & tartare sauce

MOULES FRITES

*Rope-grown mussels with your choice of sauce: red Thai curry sauce or traditional white wine & shallot
Mariniere, baguette & French fries*

FREE RANGE CORNISH BEEF BURGER

Award winning burger in a sour dough bun with homemade chutney, garlic mayonnaise & French fries

MOROCCAN MEZZE PLATTER

*harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate
seeds, cherry tomato salad & flatbread* (ve)

STICKY TOFFEE PUDDING

with a dark chocolate, almond & citrus crisp, Normandy crème fraîche, crunchy nougatine (v)

PISTACHIO SOUFFLE

A BB classic served with rich chocolate ice cream (v)

ICE CREAM

today's selection, 2 scoops (ve)

B R A S S E R I E B L A N C

(v) suitable for vegetarians, (ve) suitable for vegans. Some of our dishes contain olive or date stones, fish bones, shot, nuts and nut derivatives. ALLERGENS: Please let us know of any allergies before you order. 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.