

Bordeaux Quay

Freshly baked breads £4	Garden board £8
Our house made breads served with extra virgin olive oil and balsamic vinegar.	Pickled endive, charred palermo peppers, smoked aubergine and grilled squash.
Marinated olives £4	Charcuterie board £9
Nocellara, Amphissa and Kalamata olives marinated with lemon and herbs.	Prosciutto san daniele, fennel seed salami, coppa and spianata served with pickles.

STARTERS

Hummus & flatbread £6	Wild mushroom bruschetta £7
Our house made smooth hummus served with beetroot flatbread.	With walnut pesto, served on our unique griddled potato sourdough.
Butterbean, chick pea & kale soup £6	Ham hock terrine £7
Finished with chermoula and BQ bread.	With piccalilli & rye toasts.

MAINS

Pithivier £12	Confit duck cassoulet £15
Portobello mushroom, beetroot & squash-filled puff pastry, served with crispy polenta, sautéed greens and vegan gravy. (v)	Crispy duck leg with smoked pancetta, cannellini and butterbeans, tomato and broth
Superfood salad £11	Fillet of Cornish hake £13
Watercress, spinach, quinoa, shoots, seeds, butter beans and avocado.	With chorizo, shallots, chick peas, aioli and sautéed samphire.
Mussels & chips £13	Fish stew £14
1kg of West Country mussels with cider and bay.	Hake, salmon and pollock in a slow-cooked tomato and fennel sauce.
Fish & chips £13	Roast ballotine of chicken £13
Newlyn haddock in our guest ale batter with hand cut chips, tartare sauce and proper mushy peas.	Stuffed chicken breast with mushroom duxell, pomme anna, wilted chard and thyme jus.
Bordeaux burger £12	Dry aged 10oz ribeye steak £22
With streaky bacon, Oglesfield cheese, pickles, onion rings & our hand cut chips.	28 day, dry aged with hand cut chips and béarnaise sauce.

SIDES - All £3 each

Hand cut chips	Seasonal greens
Polenta chips	House salad