

DINNER MENU — JANUARY & FEBRUARY 2017

Welcome to *the* Brasserie at Bordeaux Quay.

NIBBLES

Bread & oil £3.00

A selection of our freshly baked breads with unsalted butter or extra virgin olive oil

Olives £3.00

Nocellara, taggiasca, cerignola

Nuts & seeds £3.00

Salt roasted & spiced

Salame & cheese £5.00

Salame Zia – a medium textured sweet & soft salame scented with fresh garlic & Berkswell cheese

A plate of all of the above £11.00

Dietary requirements

Vegetarian, vegan & gluten free dishes are highlighted on this menu. For more detail please ask for a copy of our allergens menu.

BQ's sustainable approach

As a member of the Sustainable Restaurant Association, BQ sources its ingredients with careful consideration for the environment. The notes below highlight some of the key sourcing of ingredients for this season's menu.

Mussels picked in the clear waters of the Fowey estuary in Cornwall. Mackerel, haddock & our daily fish special; wild & landed by day boats in either Newlyn, Brixham or Plymouth. Beef; naturally reared on Devon farms & is a breed called Ruby Red. Chicken, Duck & Pork; reared free range & sourced from farms in Somerset. Home made mayonnaise, aioli & tartare sauce is made with pasteurised egg yolks. Artisan bread is made in our bakery using organic ingredients & traditional methods.

STARTERS

Butternut squash soup (v) £5.50 toasted pumpkin seeds & crème fraiche

Twice baked manchego soufflé (v) £5.50 caramelised parsnip puree

Purple sprouting broccoli (v) £5.50 pangrattato, old Winchester

Braised squid (gf) £6.00 with red wine, fennel and orange, gremolata

Hot smoked mackerel fishcake £5.50 gooseberry jam

Ham hock terrine (gf o) £6.00 rye bread crisp, piccalilli

Artisan charcuterie plate £9.50 / £18.50

Parma ham, Finocchiona (fennel seed salame), Salame Zia (soft, sweet & scented with garlic), Speck DOC, buffalo mozzarella, roast red onion, chicory

(v) Vegetarian (ve) Vegan (ve o) Vegan option available – please ask (gf) Gluten free

An *optional* service charge of 12.5% will be added to your bill

We are proud of our tronc system for service distribution, please ask if you require details

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MAINS

Warm salad of roast winter vegetables (v) (gf) wet polenta, old Winchester, salsa rossa	£11.50
Pan fried pollock fillet (gf) coconut & cauliflower puree, pak choi, enoki mushrooms	£13.50
Fish & chips Newlyn haddock in our guest ale batter with hand cut chips, crushed garden peas & tartare sauce	£12.50
Smoked haddock & saffron risotto (gf) rocket, toasted almonds	£12.50
Fish special the day's catch from Newlyn day boats	£14.50
Braised pork belly puy lentils, caramelised pearl onions, seasonal greens, romesco	£13.50
Beef stroganoff chestnut mushrooms, rice pilaf, sour cream	£13.50
Grilled 6oz 30 day matured rump steak (gf) £16.00 rocket, chilli & parmesan salad, polenta chips, salsa verde	
Grilled 8oz 30 day matured sirloin steak (gf) £20.00 with chips, three peppercorn sauce & watercress - add a portobello mushroom £1	

Both steak dishes come from Devon Ruby Red cattle

ON THE SIDE

Hand cut chips, fried twice for crispness	£3.00
Polenta chips rosemary, thyme & truffle oil	£3.00
Seasonal greens garlic & olive oil	£3.50
BQ house salad mixed leaves and seasonal vegetables in a cabernet sauvignon vinaigrette dressing	£3.50

PUDDING

Bread and butter pudding double cream	£5.50
Dark chocolate brownie rum & raisin ice cream	£5.50
Crème brulee, shortbread	£5.00
Selection of BQ truffles	£3.50
Ice cream	£5.00
BQ cheeseboard Westcombe Cheddar, Perl Las, & Sharpham Soft	£7.50

the BQ burgers

BQ bean burger (v, ve o) £9.50

home made of course! With herbed yoghurt, pickles,
salad & hand cut chips

BQ 6oz beef burger £11.50

with tomato relish, aioli, pickles & salad & hand cut chips
(Hand minced using chuck steak, brisket & short rib beef)
- cooked well done

- add Cheddar cheese £1

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