

*2 COURSES FOR £11.95
ADD A 3RD FOR £3.50
SIDES FOR A SUPPLEMENT*

STARTERS

Risotto of pea & mint (ve o)

Fresh, flavoursome served with mascarpone

Minestrone Soup (v)

Comforting & familiar, finished with walnut pesto & homemade bread

Slow braised beef brisket croquettes

Served with a crisp, Asian style vegetable salad with chilli

MAINS

Citrus spiced salmon with orange radicchio

Delivered with fennel salad

Marinated Chicken Thigh Kebab

Served with tabboule salad, tashi dressing and flatbread

Truffle Tagliatelle (v)

Egg tagliatelle with black truffle butter and chestnut mushroom

(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

ON THE SIDE

New potatoes

With parsley butter
£2.50

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 & seasonal vegetables
in a Cabernet Sauvignon vinaigrette dressing
£3.50

PUDDING OR COFFEE

Crème brûlée

With shortbread on the side

Variety of ice cream

Choose 2 scoops from a variety of flavours
Please ask your server for further details

Cheeseboard

(£2 supplement)
Westcombe Cheddar, Perl Las, & Sharpham Soft

Dietary requirements

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

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 sources of our ingredients for this season's menu.

Mussels are picked in the clear waters of the Fowey estuary in Cornwall. Mackerel, haddock and our daily fish special are wild and they are landed by day boats in either Newlyn, Brixham or Plymouth. Our Ruby Red beef is naturally reared on Devon farms. Our chicken, duck and pork are reared free range and sourced from farms in Somerset.

Our home-made mayonnaise, aioli and tartare sauce are made with pasteurised egg yolks. Our artisan bread is made in our bakery using organic ingredients and traditional methods.

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