

the restaurant

Sunday lunch, sample menu 2016

B o r d e a u x Q u a y

Starters

Panzanella - bread salad with peppers, heritage tomatoes, basil, capers

Provençal fish soup, rouille, gruyere & croutons

Sweet-cured & smoked salmon, cucumber, brown bread & butter

Wild rabbit terrine, pickles, blackcurrants, spring onion

mains

Beetroot risotto, broad beans, goats cheese, walnuts (v) (n)

Pan fried whole plaice, crushed new potatoes, marsh samphire,

Roast free range Devon chicken, grilled gem lettuce, charred lemon

28 day aged Gloucestershire beef topside, horseradish crème fraîche
& Yorkshire pudding

Our main courses are served with roast veg & roast potatoes on the side. Vegetarian roasted potatoes are always available.

Our potatoes are always gluten free & gluten free gravy is available upon request. If you feel you'd like some more potatoes, veg or gravy please ask.

children's menu

Small portion of any roast or penne with a tomato sauce
followed by 2 scoops of ice cream

desserts

Apple & forest fruit crumble, vanilla ice cream

Poached peach, crème anglaise, strawberries, almond brittle (n)

Raspberry meringue "mess", raspberry ice cream

Three artisan cheeses (n)

BQ truffles & petit fours

Three artisan cheeses (£3 supplement) (n)

Children's menu £8.50 | 1 course £13.50 | 2 courses £18.50 | 3 courses £23.00

(n) contains nuts (v) vegetarian

We will endeavor to accommodate dietary requirements – please ask

A 12.5% discretionary service charge will be added to your bill