

the brasserie

NIBBLES

Freshly Baked Breads **£3.00**

Our home-made breads served with extra virgin Olive oil and balsamic vinegar

Olives **£3.00**

Verdial, Arbequina, Manzanilla, Cornicabra

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**

Charcuterie Board **£9.50 / £18.50**

Prosciutto, Napoli Salami, Speck, Buffalo Mozzarella, Olives, Picked Chillies and BQ Breads

STARTERS

Hummus & Flatbread (ve) **£4.00**

Smooth mixture of chickpeas, tahini, oil, lemon & garlic with freshly baked flatbread

Minestrone Soup (v ve o) **£5.50**

Finished with walnut pesto, served with our homemade bread

Poached Organic Hen's Egg (gf) **£6.00**

On wet polenta with an olive tapenade & crisp asparagus salad

Grilled Portobello Mushroom Bruschetta (v) **£6.00**

With walnut pesto, served on our unique potato sourdough, baked fresh in-house daily

Chicken and Leek Terrine (gf o) **£6.00**

Rye bread crisp, red pepper chutney

BQ'S Mussels **£6.00**

Our infamous responsibly sourced mussels served with garlic, parsley, shallots & white wine

MAINS

Fish & Chips **£12.50**

Newlyn haddock in our guest ale batter with hand cut chips, crushed garden peas & tartare sauce

BQ's Mussels & Chips (gf) **£12.50**

Our infamous responsibly sourced mussels served with garlic, parsley, shallots & white wine with chips

Blood Orange & Crispy Duck Salad (gf) **£13.00**

Served with new potatoes, hazelnuts and sherry vinaigrette

Risotto of Pea & Mint Asparagus (ve o)(gf) **£13.00**

Finished with old Winchester & fresh mascarpone

Fish Stew (gf o) **£14.50**

Day board Cornish fish in a rich tomato sauce with fennel seeds, coriander, orange & squid, finished with aoli crutons & fresh fennel salad with chilli. Ask for today's fish

Roasted Gilt-head Bream (gf) **£16.00**

Newlyn fish served with new potatoes and acqua pazza

Grilled 6oz 30 day Matured Rump Steak (gf) **£16.00**

Freshly sourced rocket, chilli & crispy polenta chips

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

Dietary requirements

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

(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

the BQ burgers

BQ Falafel Burger (v, ve o) £9.50

Homemade of course! With herbed yoghurt, sweet chilli 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

BQ Pulled Pork in a Bun £9.50

Served with pickled chillies, homemade mayo and slaw

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 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.

ON THE SIDE

New potatoes £2.50

With parsley butter

Hand cut chips £3.00

Fried twice for crispness

Polenta chips £3.00

Rosemary, thyme & truffle oil

Seasonal greens £3.50

Garlic & olive oil

BQ house salad £3.50

Mixed leaves & seasonal vegetables in a Cabernet Sauvignon vinaigrette dressing

DESSERTS

Crème Brûlée £5.00

With shortbread on the side

Variety of ice cream £5.00

Choose from a wider variety of flavours.

Please ask your server for further details

Dark chocolate brownie £5.50

Served with Vanilla ice cream

Baked Blueberry Cheesecake £5.50

Served with blueberry coulis

BQ cheeseboard £7.50

Westcombe Cheddar, Colston Bassett, & Sharpham Soft

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