

Restaurant

Sample dinner menu

Starters

- Roasted butternut squash soup 5.50
Roast fennel, red peppers & purple sprouting broccoli with aioli 6.00
Smoked eel, horseradish crème fraîche 7.50
Cornish squid black beans, piquillo pepper & sherry vinegar dressing 8.50
Chicken liver & pancetta salad 6.00
Hare ravioli with walnut sauce 8.50

Main courses

- Beetroot, goat's cheese & walnut risotto 12.50
Alsace white onion tart with a rocket, black truffle & parmesan salad 15.50
Lemon sole meunière 21.50
Zuppa di pescatore; monkfish, black bream, clams & langoustines 19.50
Chicken breast, chanterelles, leeks, carrots & chive mash 17.50
Roast rump of lamb, white bean puree, beetroot, cavolo nero, salsa verde
19.50

Puddings

- Pecan & hazelnut tart, caramel sauce, clotted cream 6.00
Rhubarb crumble, crème anglaise 6.00
Baileys' chocolate mousse with cranberries 6.00
Vanilla cream with blood orange & almond biscotti 6.00
Cheeses from Sussex, West Midlands, Somerset & Ireland 6.00/8.50

The staple ingredients on the Bordeaux Quay menu are sourced from organic suppliers, growers, producers and farms in the West Country and the South West of England.

All other ingredients come from suppliers whom we know and trust.

An optional 10% service charge will be added to your final bill.

Bordeaux  Quay