

# Lunch

## Sample menu

### Plat du jour

Zuppa di pescatore; monkfish, gurnard, clams & squid 19.50

### Roasted butternut squash soup

Fennel, red peppers, purple sprouting broccoli, aioli  
Smoked eel, horseradish, crème fraîche, pickled vegetables  
Game terrine, pear & cranberry chutney, grilled bread

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### Beetroot, goat's cheese & walnut risotto

Chestnut mushroom & parmesan omelette  
Grilled Cornish mackerel, crushed spring onion potato, spinach,  
black olive tapenade  
Pot roast chicken, January King cabbage, carrots, chive mash

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### Panna cotta with blood orange & almond biscotti

Rhubarb crumble, crème anglaise  
Pecan & hazelnut tart, caramel sauce, clotted cream  
Montgomery cheddar

One course: £15.00 Two courses: £19.50 Three courses: £23.00

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