

# Restaurant

Lunch

February 2007

Set Menu

Bruschetta of fresh goat's cheese, aubergine, basil & almonds

Pot roast chicken with pieds de moutons, spinach & puréed potato

Keene's cheddar with apple & oat cakes

Warm apple tart with Dorset cream

Two courses: £21.50    Three courses: £23.50

## A la Carte Menu

### Starters

French onion soup	5.50
Steamed purple sprouting broccoli with a poached egg & hollandaise sauce	6.50
Provençal fish soup with croûtons, rouille & gruyère	7.50
Grilled Cornish squid with rocket & a chilli & fennel dressing	8.50
Pigeon & bacon salad	7.50

### Main courses

Risotto of chanterelles, spinach & young pecorino	11.50
Bourride of brill, hake, crab & cockles	18.00
Roast sea bass, new season leeks, potato galette & beurre rouge	19.00
Marinated rump of lamb with braised lentils, turnips, purple sprouting & coriander	17.50
Sirloin of beef Churrasco, roast beetroot, chard & pommes Anna	18.00
Same as above but fillet not sirloin	20.50

### Puddings

Orange, almond & polenta cake, blood orange & mascarpone	6.00
Amaretti chocolate torte with amaretto cream	6.00
Orange liqueur pannacotta with rhubarb & shortbread	6.00
Cheeses from Berkshire, Nottinghamshire and Devon	7.50

The staple ingredients on the Bordeaux Quay menu are sourced from local and/or 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

Bordeaux Quay