

BRASSERIE BLANC
'the home of real French cooking'

Apéritifs

OLIVES <i>rustica olives</i> (v)	2.00	BREAD <i>unsalted butter</i> (v)	2.50
TREMPETTES <i>olive tapenade, saffron garlic mayonnaise, virgin olive oil, balsamic vinegar, baguette</i> (v)	4.95	ANCHOVY APPETISER <i>anchovy butter, anchovies, sourdough</i>	4.95

ENTREES

les Classiques

SCOTTISH SALMON GRAVADLAX <i>dill, Dijon mustard, cucumber julienne & lemon crème fraîche</i>	8.50	THE 'BB' CHEESE SOUFFLE <i>warm Ford Farm Coastal Cheddar sauce</i> (v)	7.50
POTTED CROMER CRAB <i>avocado, prawn butter, cayenne pepper, sourdough toast</i>	9.50	ESCARGOTS <i>garlic herb butter, baguette</i>	8.95
FRENCH ONION SOUP <i>Gruyère cheese croûtons</i>	7.90	STEAK TARTARE <i>free range Cornish beef, egg yolk, herbs & spices, sourdough</i>	9.95
GREEN PAPAYA SALAD <i>mixed leaves, mint, coriander, cashews, Thai dressing</i> <i>With: chargrilled corn-fed chicken</i>	7.50	CHARCUTERIE for TWO <i>saucisson sec, saucisson au génépi, andouille,</i> <i>terrinerie de campagne, jambon de Bayonne, blue cheese rarebit,</i> <i>soused vegetables, green salad</i>	14.50
MEDITERRANEAN SUMMER SALAD <i>smoked piquillo peppers, grilled padron peppers, courgette, aubergine, golden beetroot, bulgar wheat, haricot beans, lentils, sultanas & pine nuts</i> (v)	7.50	MOULES MARINIÈRES or MOUCLADE <i>British rope-grown mussels with your choice of sauce</i>	7.75

PLATS

les Classiques

DUCK LEG CONFIT with BLACK CHERRY SAUCE <i>Dauphinoise potato, pot-roasted carrots, celery, parsnips & French beans</i>	17.55	'LE GRAND' STEAK FRITES <i>Cornish rump steak (9oz), French fries, 'Café de Paris' herb & mustard butter</i>	20.45
BOUILLABAISSE <i>French fish stew: hake, red mullet, seabream, gurnard, squid & mussels, braised fennel, saffron potatoes, garlic croûton</i>	19.90	BOEUF BOURGUIGNON <i>slow-cooked blade of beef, red wine, lardons, baby onions, mushrooms, smooth mash</i>	18.55
SLOW-COOKED SHOULDER & LEG OF ROAST SUCKLING PIG <i>prune stuffing, caramelised crackling, hispi cabbage, sautéed potatoes, gooseberry compote, rich pan juices</i>	21.50	CHICKEN & GREEN PAPAYA SALAD <i>mixed leaves, coriander, mint, cashews, Thai dressing</i>	15.50
GRILLED ICELANDIC HAKE & CARDAMOM-BRAISED FENNEL <i>apple purée, watercress & fennel salad</i> (½)	16.90	STEAK TARTARE 'MAISON' <i>'house special' free range Cornish beef with egg yolk, cornichons, capers, shallots, herbs, spices, sourdough</i>	21.50
SALMON AND CRAB FISHCAKE <i>chilli and ginger, lime mayonnaise, green papaya salad</i> (½)	16.50	FREE RANGE CORNISH BEEF BURGER <i>pasture-reared Cornish beef, brioche bun, French fries.</i> (½) <i>ADD: Comté cheese 1.25 / melted blue cheese 1.25 / bacon 1.50</i> steaks	14.50
GRILLED ROCK LOBSTER TAIL & CHIPS <i>prawn butter, French fries, green leaf salad</i> (½)	23.90	<i>All our chargrilled steaks are from 30-day dry-aged beef & are carefully sourced from prime, pasture-reared, Cornish cattle. Sauces : Béarnaise, Roquefort or pepper sauce 1.80. Add accompagnements below.</i>	
MOULES FRITES <i>British rope-grown mussels with marinières or saffron mouclade sauce, French fries</i>	14.90	SIRLOIN STEAK 8oz	20.45
MEDITERRANEAN SUMMER SALAD <i>smoked piquillo peppers, grilled padron peppers, courgette, aubergine, bulgar wheat, haricot beans, lentils, sultanas & pine nuts</i> (v)	13.75	FILLET STEAK 8oz	25.90
RAVIOLI DUO - GOAT'S CHEESE & ROSEMARY, PEA & MINT <i>creamed leeks, spinach, broad beans, peas, parsley & chives</i> (½) (v)	12.90	CHATEAUBRIAND for TWO <i>allow 20 minutes cooking time</i>	27.50 per person
		ONGLET STEAK 8oz <i>'Café de Paris' herb & mustard butter</i>	14.50

ACCOMPAGNEMENTS

FRENCH FRIES	3.90	WILTED SPINACH, LEEKS, BABY GEM & PEAS	3.90
DAUPHINOISE POTATO	3.90	MIXED HERITAGE CARROTS, TOASTED CARAWAY SEEDS	3.90
SAUTEED POTATOES	3.90	GREEN LEAF SALAD	3.90
MACARONI CHEESE with TRUFFLE OIL	4.30	ROQUETTE with PARMESAN	4.30

(½) For children 8-12 years some of our dishes are available as half portions at half price. (v) Suitable for vegetarians. Some of our dishes contain olive stones, fish bones, nuts and nut derivatives and our menu descriptions do not list all ingredients or allergens. If you have any concerns about allergens please ask a server. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, this will be shared equally among the team who prepared and served your food today - merci.