

**BRASSERIE BLANC**  
*'the home of real French cooking'*

*Apéritifs*

<p><b>OLIVES</b> <i>rustica olives</i> (V)</p> <p><b>TREMPETTES</b> <i>olive tapenade, saffron garlic mayonnaise, virgin olive oil, balsamic vinegar, baguette</i> (V)</p>	<p>2.00</p> <p>4.25</p>	<p><b>BREAD</b> <i>unsalted butter</i> (V)</p> <p><b>ANCHOVY APPETISER</b> <i>anchovy butter, anchovies, sourdough</i></p>	<p>2.00</p> <p>4.25</p>
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**ENTREES**

*les Classiques*

<p><b>SCOTTISH SALMON GRAVADLAX</b> <i>dill, Dijon mustard, cucumber julienne &amp; lemon crème fraîche</i></p> <p><b>POTTED CROMER CRAB</b> <i>avocado, prawn butter, cayenne pepper, sourdough toast</i></p>	<p>7.65</p> <p>8.50</p>	<p><b>THE 'BB' CHEESE SOUFFLE</b> <i>warm Ford Farm Coastal Cheddar sauce</i> (V)</p> <p><b>ESCARGOTS</b> <i>garlic herb butter, baguette</i></p>	<p>6.95</p> <p>7.45</p>
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<p><b>FRENCH ONION SOUP</b> <i>Gruyère cheese croûtons</i></p> <p><b>GREEN PAPAYA SALAD</b> <i>mixed leaves, mint, coriander, cashews, Thai dressing</i> <i>With: chargrilled corn-fed chicken</i></p> <p><b>MEDITERRANEAN SUMMER SALAD</b> <i>smoked piquillo peppers, grilled padron peppers, courgette, aubergine, golden beetroot, bulgar wheat, haricot beans, lentils, sultanas &amp; pine nuts</i> (V)</p>	<p>6.95</p> <p>6.95</p> <p>8.50</p> <p>6.50</p>	<p><b>STEAK TARTARE</b> <i>free range Cornish beef, egg yolk, herbs &amp; spices, sourdough</i></p> <p><b>CHARCUTERIE for TWO</b> <i>saucisson sec, saucisson au génépi, andouille, terrine de campagne, jambon de Bayonne, blue cheese rarebit, soured vegetables, green salad</i></p> <p><b>MOULES MARINIÈRES or MOUCLADE</b> <i>British rope-grown mussels with your choice of sauce</i></p>	<p>8.95</p> <p>13.90</p> <p>7.45</p> <p>6.95</p>
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**PLATS**

*les Classiques*

<p><b>DUCK LEG CONFIT with BLACK CHERRY SAUCE</b> <i>Dauphinoise potato, pot-roasted carrots, celery, parsnips &amp; French beans</i></p> <p><b>BOUILLABAISSÉ</b> <i>French fish stew: hake, red mullet, seabream, gurnard, squid &amp; mussels, braised fennel, saffron potatoes, garlic croûton</i></p>	<p>16.55</p> <p>18.90</p>	<p><b>SALMON AND CRAB FISHCAKE</b> <i>chilli and ginger, lime mayonnaise, green papaya salad</i> (½)</p> <p><b>BOEUF BOURGUIGNON</b> <i>slow-cooked blade of beef, red wine, lardons, baby onions, mushrooms, smooth mash</i></p>	<p>14.50</p> <p>16.65</p>
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<p><b>SLOW-COOKED SHOULDER &amp; LEG OF ROAST SUCKLING PIG</b> <i>prune stuffing, caramelised crackling, hispi cabbage, sautéed potatoes, gooseberry compote, rich pan juices</i></p> <p><b>GRILLED ICELANDIC HAKE &amp; CARDAMOM-BRAISED FENNEL</b> <i>apple purée, watercress &amp; fennel salad</i> (½)</p> <p><b>GRILLED ROCK LOBSTER TAIL &amp; CHIPS</b> <i>prawn butter, French fries, green leaf salad</i> (½)</p> <p><b>MOULES FRITES</b> <i>British rope-grown mussels with marinières or saffron mouclade sauce, French fries</i></p> <p><b>MEDITERRANEAN SUMMER SALAD</b> <i>smoked piquillo peppers, grilled padron peppers, courgette, aubergine, bulgar wheat, haricot beans, lentils, sultanas &amp; pine nuts</i> (V)</p> <p><b>RAVIOLI DUO - GOAT'S CHEESE &amp; ROSEMARY, PEA &amp; MINT</b> <i>creamed leeks, spinach, broad beans, peas, parsley &amp; chives</i> (½) (V)</p> <p><b>STEAK TARTARE 'MAISON'</b> <i>'house special' free range Cornish beef with egg yolk, cornichons, capers, shallots, herbs, spices, sourdough</i></p>	<p>21.50</p> <p>15.90</p> <p>23.50</p> <p>13.90</p> <p>12.90</p> <p>12.50</p> <p>18.50</p>	<p><b>CHICKEN &amp; GREEN PAPAYA SALAD</b> <i>mixed leaves, coriander, mint, cashews, Thai dressing</i></p> <p><b>FREE RANGE CORNISH BEEF BURGER</b> <i>pasture-reared Cornish beef, brioche bun, French fries.</i> (½) <i>ADD: Comté cheese 1.00 / melted blue cheese 1.00 / bacon 1.25</i></p> <p>..... steaks .....</p> <p><i>All our chargrilled steaks are from 30-day dry-aged beef and are carefully sourced from prime, pasture-reared Cornish cattle. Steaks are served with fries and a sauce of your choice.</i></p> <p><b>RUMP 9oz</b></p> <p><b>SIRLOIN STEAK 8oz</b></p> <p><b>FILLET STEAK 8oz</b></p> <p><b>CHATEAUBRIAND for TWO</b> <i>allow 20 minutes cooking time</i></p> <p><b>ONGLET STEAK 8oz</b> <i>'Café de Paris' herb &amp; mustard butter</i></p> <p><i>CHOOSE A SAUCE: Béarnaise, Roquefort or Pepper.</i></p>	<p>14.90</p> <p>13.50</p> <p>24.90 per person</p> <p>13.50</p> <p>19.95</p> <p>19.95</p> <p>23.90</p>
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**ACCOMPAGNEMENTS**

<p><b>FRENCH FRIES</b></p> <p><b>DAUPHINOISE POTATO</b></p> <p><b>SAUTEED POTATOES</b></p> <p><b>MACARONI CHEESE with TRUFFLE OIL</b></p>	<p>3.10</p> <p>3.10</p> <p>3.10</p> <p>3.90</p>	<p><b>WILTED SPINACH, LEEKS, BABY GEM &amp; PEAS</b></p> <p><b>MIXED HERITAGE CARROTS, TOASTED CARAWAY SEEDS</b></p> <p><b>GREEN LEAF SALAD</b></p> <p><b>ROQUETTE with PARMESAN</b></p>	<p>3.10</p> <p>3.10</p> <p>3.10</p> <p>3.90</p>
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(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 10% service charge will be added to your bill, this will be shared equally among the team who prepared and served your food today - merci.