

BRASSERIE BLANC
'the home of real French cooking'

Apéritifs

OLIVES <i>rustica olives</i> (v)	2.25	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, BEETROOT & HORSERADISH CREME FRAICHE <i>trio of beetroot, cauliflower florets with horseradish crème fraîche</i>	9.50	THE 'BB' CHEESE SOUFFLE <i>warm Ford Farm Coastal Cheddar sauce</i> (v)	7.50
FRENCH ONION SOUP <i>Gruyère cheese croûtons</i>	7.90	ESCARGOTS <i>garlic herb butter, baguette</i>	8.95

CRISPY BEEF <i>with SOY & CITRUS GLAZE</i> <i>strips of free-range sirloin, rump and fillet beef, winter salad, citrus dressing, sesame seeds</i>	8.50	WILD MUSHROOMS ON TOASTED SOURDOUGH <i>mushroom cream, sautéed wild mushrooms, poached free-range egg, garlic toasted sourdough</i> (v)	8.50
MOULES MARINIÈRE <i>or SAFFRON MOUCLADE</i> <i>Scottish Hebridean rope-grown mussels with your choice of sauce: traditional white wine & shallot Marinière or creamy saffron Mouclade</i>	7.75	CHARCUTERIE <i>for TWO</i> <i>saucisson sec, saucisson au génépi, andouille, terrine de campagne, jambon de Bayonne, blue cheese rarebit, soured vegetables, green salad</i>	14.50
STEAK TARTARE 'MAISON' <i>free range Cornish beef, egg yolk, herbs & spices, sourdough</i>	9.95	TERRINE 'MAMAN BLANC' <i>coarse pork & chicken liver pâté, pear & apple chutney, pickled vegetables, kale crisps, toasted baguette</i>	7.50

PLATS

les Classiques

MOULES FRITES <i>Scottish Hebridean rope-grown mussels with your choice of sauce: traditional white wine & shallot Marinière or creamy saffron Mouclade, French fries, baguette</i>	15.90	DELUXE COQ AU VIN : A SHARING DISH <i>for TWO (...OR MORE)</i> <i>corn-fed guinea fowl, medley of root vegetables, mushrooms, sweet shallots, lardons and rich wine sauce</i>	62.00
BOEUF BOURGUIGNON <i>slow-cooked blade of beef, red wine, lardons, baby onions, mushrooms, smooth mash</i>	18.90	'LE GRAND' STEAK FRITES <i>Cornish rump steak (9oz), French fries, 'Café de Paris' herb & mustard butter</i>	20.45

DUCK LEG CONFIT <i>with BLACK CHERRY SAUCE</i> <i>Dauphinoise potato, pot-roasted carrots, celery, parsnips & French beans</i>	17.85	CRISPY BEEF <i>with SOY & CITRUS GLAZE</i> <i>strips of free-range sirloin, rump and fillet beef, winter salad, citrus dressing, sesame seeds, coconut rice</i>	15.90
SLOW-COOKED SHOULDER & LEG OF ROAST SUCKLING PIG <i>prune stuffing, caramelised pork crisp, hispi cabbage, sautéed potatoes, gooseberry compote, rich pan juices</i>	21.50	STEAK TARTARE 'MAISON' <i>'house special' free range Cornish beef with egg yolk, cornichons, capers, shallots, herbs, spices, sourdough</i>	21.50
MALABAR FISH CURRY <i>with TOASTED COCONUT</i> <i>grilled king prawn, shallot crisps, coconut rice</i>	16.90	FREE RANGE CORNISH BEEF BURGER <i>pasture-reared Cornish beef, brioche bun, homemade tomato chutney, French fries</i> <i>ADD: Comté cheese 1.50 / melted blue cheese 1.50 / bacon 1.50</i>	14.95
LOCH FYNE SALMON & CRAB FISHCAKE <i>crab mayonnaise, wilted leeks</i>	14.50 steaks	
GRILLED ROCK LOBSTER TAIL & FRITES <i>prawn butter, French fries, green leaf salad</i>	23.90	<i>All our chargrilled steaks are from 30-day dry-aged beef & are carefully sourced from prime, pasture-reared, Cornish cattle. Sauces: Bearnaise, Roquefort or pepper sauce 1.80. Add accompagnements below.</i>	
GRILLED LIGHTLY SMOKED SALMON FILLET <i>with TOMATO HOLLANDAISE</i> <i>Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or French fries</i>	15.50	SIRLOIN STEAK 8oz	20.45
BLACK TRUFFLE & WILD MUSHROOM RISOTTO <i>celery leaf, toasted pine nuts, mascarpone cream</i> (v)	16.50	FILLET STEAK 8oz	25.90
PUMPKIN RAVIOLI <i>roasted pumpkin & pumpkin purée, roquette, toasted pine nuts</i> (v)	13.50	CHATEAUBRIAND <i>for TWO</i> <i>allow 20 minutes cooking time</i>	27.50 per person
		ONGLET STEAK 8oz <i>'Café de Paris' herb & mustard butter</i>	15.50

ACCOMPAGNEMENTS

FRENCH FRIES	3.90	TENDERSTEM BROCCOLI <i>toasted pinenuts</i>	4.30
CREAMY MASH	3.90	GREEN BEANS	4.30
DAUPHINOISE POTATO	3.90	MIXED LEAF SALAD	3.90
ROASTED MIXED PUMPKIN <i>crème fraîche & toasted almonds</i>	3.90	ROQUETTE <i>with PARMESAN</i>	4.30

(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 are concerned about allergens please ask for our allergens list. 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