

BRASSERIE BLANC
MENU BLEU 30.00

SOUP DU JOUR

seasonal soup of the day

THE 'BB' CHEESE SOUFFLE

warm Ford Farm Coastal Cheddar sauce (v)

OCEAN-REARED TROUT GRAVADLAX

dill, Dijon mustard, cucumber julienne & lemon crème fraîche (gf) (df) (no crème fraîche)

GRILLED STONE BASS & CARDAMOM-BRAISED FENNEL

apple purée, watercress & fennel salad (gf) (df)

'LE GRAND' STEAK FRITES

Cornish rump steak (9oz), French Fries,

'Cafe de Paris' herb & mustard butter (gf) (no fries) (df) (no butter)

DUCK LEG CONFIT with BLACK CHERRY SAUCE

Dauphinoise potato, pot-roasted carrots, celery, parsnip & French beans (gf)

RAVIOLI DUO - GOAT'S CHEESE & ROSEMARY, PEA & MINT

creamed leeks, spinach, broad beans, peas, parsley & chives (v)

ICE CREAM

today's selection, 2 scoops (v) (gf) (no biscuit) (df) (sorbet)

CHOCOLATE DELICE

crispy feuillantine base, velvety chocolate mousse,

panacotta cream with Kirsch, hazelnuts (v)

GOOSEBERRY CRUMBLE & ICE CREAM

gooseberry compote, almond, ginger & cinnamon crumble,

vanilla ice cream (v) (gf) (no crumble)

(v) Suitable for vegetarians. (gf) Gluten free. (df) Dairy free. Some of our dishes contain olive stones, fish bones, nuts and nut derivatives and our menu descriptions do not list all ingredients or allergens. A discretionary service charge of 12.5% applies to parties of six or more, this will be shared equally among the team who prepared and served your food today - merci.

BRASSERIE BLANC
MENU BLANC 40.00

ARTISAN BAKED BREAD (v) (gf) (*gluten free bread*) (df) (*no butter*)

FRENCH ONION SOUP

Gruyère cheese croutons (gf) (*without croutons*)

THE 'BB' CHEESE SOUFFLE

warm Ford Farm Coastal Cheddar sauce (v)

MEDITERRANEAN SUMMER SALAD

*smoked piquillo peppers, grilled padron peppers, courgette, aubergine,
golden beetroot, bulgar wheat, haricot beans, lentils, sultanas & pine nuts* (v) (df)

KING SCALLOPS PROVENCALE

*chargrilled courgette, sautéed potatoes, padron peppers,
cherry tomato sauce, deep-fried herb crumb* (gf) (*no herb crumb*) (df) (*no sautéed potatoes*)

GRILLED SIRLOIN STEAK (10 oz)

*pasture-reared Cornish beef, roast tomato,
French fries, Bearnaise sauce* (gf) (*no fries*) (df) (*no sauce*)

CHICKEN & GREEN PAPAYA SALAD

mixed leaves, coriander, mint, cashews, Thai dressing (gf) (df)

RAVIOLI DUO - GOAT'S CHEESE & ROSEMARY, PEA & MINT

creamed leeks, spinach, broad beans, peas, parsley & chives (v)

PISTACHIO SOUFFLE

a BB classic served with rich chocolate ice cream (v)

CHOCOLATE DELICE

*crispy feuillantine base, velvety chocolate mousse,
panacotta cream with Kirsch, hazelnuts* (v)

SUMMER BERRY PAVLOVA

*meringue, strawberries, blackberries,
raspberry coulis & whipped cream* (v) (gf)

FILTER COFFEE

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BRASSERIE BLANC
MENU ROUGE 50.00

ARTISAN BAKED BREAD (v) (gf) (gluten free bread) (df) (no butter)

POTTED CROMER CRAB

avocado, prawn butter, cayenne pepper, sourdough toast (gf) (gluten free bread)

THE 'BB' CHEESE SOUFFLE

warm Ford Farm Coastal Cheddar sauce (v)

CHICKEN & GREEN PAPAYA SALAD

mixed leaves, coriander, mint, cashews, Thai dressing (gf) (df)

BOUILLABAISSE

(French fish stew): monkfish, red mullet, seabream, gurnard, squid & mussels, braised fennel, saffron potatoes, garlic crouton (gf) (without crouton) (df)

GRILLED FILLET STEAK (8oz)

pasture-reared Cornish beef, roast tomato, French fries, Bearnaise sauce (gf) (no fries) (df) (no sauce)

SLOW-COOKED SHOULDER & LEG OF ROAST SUCKLING PIG

prune stuffing, caramelised crackling, hispi cabbage, sautéed potatoes, gooseberry compote, rich pan juices (gf)

RAVIOLI DUO - GOAT'S CHEESE & ROSEMARY, PEA & MINT

creamed leeks, spinach, broad beans, peas, parsley & chives (v)

PISTACHIO SOUFFLE

a BB classic served with rich chocolate ice cream (v)

SUMMER BERRY PAVLOVA

meringue, strawberries, blackberries, raspberry coulis & whipped cream (v) (gf)

CLASSIC TARTE AU CITRON

deep-baked, zesty lemon tart, crème fraîche (v)

SELECTION OF CHEESES (gf) (with gluten free crackers or bread)

FILTER COFFEE

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