

**BRASSERIE BLANC**  
**MENU BLEU 30.00**

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**SOUP DU JOUR**

*seasonal soup of the day*

**THE 'BB' CHEESE SOUFFLE**

*warm Ford Farm Coastal Cheddar sauce* (v)

**SCOTTISH SALMON GRAVADLAX**

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

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**SALMON & CRAB FISHCAKE**

*chilli & ginger, lime mayonnaise, green papaya salad.*

**'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)

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**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. If you have any concerns about the presence of allergens, please speak to a member of staff. All major credit cards are accepted. VAT is included at the prevailing rate. 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*)

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**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)

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**GRILLED ICELANDIC HAKE & CARDAMOM-BRAISED FENNEL**

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

**GRILLED SIRLOIN STEAK (8oz)**

*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)

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**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)

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**FILTER COFFEE**

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**BRASSERIE BLANC**  
**MENU ROUGE 50.00**

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

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**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)

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**BOUILLABAISSE**

*(French fish stew): hake, 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)

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**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)

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

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