

BRASSERIE BLANC  
MENU BLEU 30.00

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MEDITERRANEAN FISH SOUP

*garlic & saffron rouille, croûtons, grated cheese*

THE 'BB' CHEESE SOUFFLE

*warm Ford Farm Coastal Cheddar sauce* (v)

SALADE BLANC

*celeriac & apple remoulade, watercress, avocado,  
deep-fried shallots* (gf) (no shallots) (df)

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ROAST HAKE FILLET *with* SAFFRON SAUCE

*kale, new potatoes* (gf)

'LE GRAND' STEAK FRITES

*Cornish rump steak (9oz), French Fries,  
'Cafe de Paris' herb & mustard butter* (gf) (no fries) (df) (no butter)

TOULOUSE SAUSAGE & MASH

*traditional Toulouse sausages, pomme purée, Lyonnaise sauce* (gf)

WILD MUSHROOM RAVIOLI

*Swiss chard, Coastal Cheddar sauce* (v)

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ICE CREAM

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

CHOCOLATE & ALMOND TORTE

*vanilla ice cream, crème Anglaise, toasted almonds* (v) (gf)

BLACKBERRY & BLUEBERRY COMPOTE

*vanilla cream, almond crumble* (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. 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 - thank you.

BRASSERIE BLANC  
MENU BLANC 40.00

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

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MEDITERRANEAN FISH SOUP  
*garlic & saffron rouille, croûtons, grated cheese*

RAINBOW BEETROOT & GOAT'S CURD SALAD  
*smoked gold, candy & red beetroot, goat's curd, beetroot crisps* (v) (gf) (df) (no goat's curd)

THE 'BB' CHEESE SOUFFLE  
*warm Ford Farm Coastal Cheddar sauce* (v)

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GRILLED SIRLOIN STEAK (10oz)  
*pasture-reared Cornish beef, roast tomato,  
French fries, Bearnaise sauce* (gf) (no fries) (df) (no sauce)

PAN-SEARED TROUT with CAULIFLOWER PUREE  
*fillet of ocean-reared rainbow trout, cauliflower purée & florets,  
basil & pine nut pesto* (gf)

CORN-FED CHICKEN with WILD MUSHROOMS  
*seared breast of chicken, black trumpets, mixed wild mushrooms,  
cep sauce, wilted greens, sauté potatoes* (gf)

WILD MUSHROOM RAVIOLI  
*Swiss chard, Coastal Cheddar sauce* (v)

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PISTACHIO SOUFFLE  
*chocolate ice cream* (v)

CHOCOLATE & ALMOND TORTE  
*vanilla ice cream, crème Anglaise, toasted almonds* (v) (gf)

NORMANDY APPLE TART  
*Calvados buttered apples, almond cream filling, vanilla ice cream* (v)

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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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MORTEAU SAUSAGE & POACHED EGG  
*pan-fried smoked sausage, potato salad, curly endive* (gf) (no shallots) (df)

POTTED SHRIMPS  
*Tabasco, nutmeg, lemon juice, butter, toasted sourdough* (gf) (gluten free bread)

RAINBOW BEETROOT & GOAT'S CURD SALAD  
*smoked gold, candy & red beetroot, goat's curd, beetroot crisps* (v) (gf) (df) (no goat's curd)

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GRILLED FILLET STEAK (8oz)  
*pasture-reared Cornish beef, roast tomato,  
French fries, Bearnaise sauce* (gf) (no fries) (df) (no sauce)

ROAST HAKE FILLET *with* SAFFRON SAUCE  
*mussels, clams, kale, new potatoes* (gf)

DUCK LEG CONFIT *with* BLACK CHERRY SAUCE  
*Dauphinoise potato, pot-roasted carrots, celery, parsnip & French beans* (gf)

WILD MUSHROOM RAVIOLI  
*Swiss chard, Coastal Cheddar sauce* (v)

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PISTACHIO SOUFFLE  
*chocolate ice cream* (v)

CHOCOLATE & ALMOND TORTE  
*vanilla ice cream, crème Anglaise, toasted almonds* (v) (gf)

CLASSIC BAKED TARTE 'AU CITRON'  
*deep lemon filling, crème fraîche* (v)

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

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