

BRASSERIE BLANC
MENU BLEU 30.00

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* (v) (gf) (no shallots) (df)

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)

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)

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)

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)

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)

FILTER COFFEE

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BRASSERIE BLANC
MENU ROUGE 50.00

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

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)

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)

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)

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

FILTER COFFEE

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