

WINTER at BRASSERIE BLANC

'The home of real French cooking'

APERITIFS

<b>BLANC DE BLANCS</b> <i>sparkling French wine, 125ml glass</i>	5.70	<b>TREMPETTES</b> <i>olive tapenade, saffron garlic mayonnaise, virgin olive oil, balsamic vinegar, baguette (v)</i>	4.25
<b>OLIVES</b> <i>rustica olives (v)</i>	2.00	<b>ANCHOVY APPETISER</b> <i>anchovy butter, anchovies, sourdough</i>	4.25
<b>BREAD</b> <i>unsalted butter (v)</i>	2.00		

ENTREES

*les Classiques*

<b>SMOOTH MEDITERRANEAN FISH SOUP</b> <i>garlic &amp; saffron rouille, croutons, grated cheese</i>	6.90	<b>THE 'BB' CHEESE SOUFFLE</b> <i>warm Ford Farm Coastal Cheddar sauce (v)</i>	6.90
<b>MORTEAU SAUSAGE &amp; POACHED EGG</b> <i>pan-fried smoked sausage, potato salad, curly endive</i>	7.65	<b>SALADE BLANC</b> <i>celeriac &amp; apple remoulade, watercress, avocado, deep-fried shallots (v)</i>	6.90 entree / 11.95 main

<b>MOULES MARINIÈRES or MOUCLADE</b> <i>Shetland Isles mussels with your choice of sauce</i>	6.90	<b>RAINBOW BEETROOT &amp; GOAT'S CURD SALAD</b> <i>smoked gold, candy &amp; red beetroot, goat's curd, beetroot crisps (v)</i>	6.90
<b>CHARCUTERIE</b> <i>saucisson sec, saucisson au génépi, andouille, terrine de campagne, jambon de Bayonne, soured vegetables, toasted sourdough</i>	8.95	<b>POTTED SHRIMPS</b> <i>Tabasco, nutmeg, lemon juice, butter, toasted sourdough</i>	8.50
<b>STEAK TARTARE</b> <i>free range Cornish beef, egg yolk, herbs &amp; spices, sourdough</i>	8.95	<b>ESCARGOTS</b> <i>garlic herb butter, baguette</i>	7.45

PLATS

*les Classiques*

<b>DUCK LEG CONFIT with BLACK CHERRY SAUCE</b> <i>Dauphinoise potato, pot-roasted carrots, celery, parsnips &amp; French beans</i>	16.55	<b>'LE GRAND' STEAK FRITES</b> <i>Cornish rump steak (9oz), French fries, 'Café de Paris' herb &amp; mustard butter</i>	19.95
<b>BOEUF BOURGUIGNON</b> <i>slow-cooked blade of beef, red wine, lardons, baby onions, mushrooms, smooth mash</i>	16.65	<b>ROAST HAKE FILLET with SAFFRON SAUCE</b> <i>mussels, clams, kale, new potatoes</i>	15.95

<b>CORN-FED CHICKEN with WILD MUSHROOMS</b> <i>seared breast of chicken, black trumpets, wild mushroom sauce, wilted greens, sauté potatoes</i>	16.50	<b>PAN-SEARED TROUT with CAULIFLOWER PUREE</b> <i>fillet of ocean-reared rainbow trout, cauliflower purée &amp; florets, basil &amp; pine nut pesto</i>	15.90
<b>SEARED CORNISH KING SCALLOPS</b> <i>prawn &amp; spring onion crushed new potatoes, citrus dressing</i>	19.90	<b>WILD BOAR SIRLOIN</b> <i>with JUNIPER &amp; BLACK PEPPER</i> <i>roast apple, apple purée, braised chicory, Dauphinoise potato</i>	21.50
<b>MOULES FRITES</b> <i>Shetland Isles mussels with marinières or saffron mouclade sauce, French fries</i>	13.90	<b>FREE-RANGE CORNISH BEEF BURGER</b> <i>pasture-reared Cornish beef, brioche bun, French fries (jb)</i> <i>Add: Comté cheese 1.00 / melted blue cheese 1.00 / bacon 1.25</i>	13.50
<b>TOULOUSE SAUSAGE &amp; MASH</b> <i>traditional Toulouse sausages, pomme purée, Lyonnaise sauce (jb)</i>	13.50	..... steaks .....	
<b>GRILLED ROCK LOBSTER TAIL &amp; CHIPS</b> <i>prawn butter, French fries</i>	22.90	<i>All our chargrilled steaks are from 30-day dry-aged beef &amp; are carefully sourced from prime, pasture-reared, Cornish cattle. Sauces: Bearnaise, Roquefort or pepper sauce 1.50. Add accompagnements below.</i>	
<b>STEAK TARTARE 'MAISON'</b> <i>'house special' free range Cornish beef with egg yolk, cornichons, capers, shallots, herbs, spices, sourdough</i>	18.50	<b>SIRLOIN STEAK 10oz</b>	19.95
<b>WILD MUSHROOM RAVIOLI</b> <i>Swiss chard, Coastal Cheddar sauce (v)(jb)</i>	13.75	<b>FILLET STEAK 8oz</b>	23.90
<b>AROMATIC PEARL BARLEY CAKES</b> <i>pumpkin purée, autumn vegetables, steamed apple, braised chestnuts (v)(jb)</i>	11.90	<b>CHATEAUBRIAND for TWO</b> <i>allow 20 minutes cooking time</i>	24.90 per person
		<b>ONGLET STEAK 8oz</b> <i>'Café de Paris' herb &amp; mustard butter</i>	13.00

ACCOMPAGNEMENTS

<b>FRENCH FRIES</b>	3.10	<b>FRENCH BEANS</b>	3.90
<b>DAUPHINOISE POTATO</b>	3.10	<b>BUTTERED SEASONAL CABBAGE</b>	3.10
<b>CREAMY MASH</b>	3.10	<b>GREEN LEAF SALAD</b>	3.10
<b>CHANTENAY CARROTS</b>	3.10	<b>ROQUETTE with PARMESAN</b>	3.90
<b>MACARONI CHEESE with TRUFFLE OIL</b>	3.90		

The (jb) mark denotes our jeune blanc dishes suitable for children 8 - 12 yrs, available as half portions at half price. (v) Suitable for vegetarians. Special gluten free & dairy free menus are available. Some of our dishes contain olive stones, fish bones, nuts & nut derivatives & 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 - merci.