

WINTER at BRASSERIE BLANC

'The home of real French cooking'

APERITIFS

BLANC DE BLANCS <i>sparkling French wine, 125ml glass</i>	5.70	TREMPETTES <i>olive tapenade, saffron garlic mayonnaise, virgin olive oil, balsamic vinegar, baguette (v)</i>	4.95
OLIVES <i>rustica olives (v)</i>	2.00	ANCHOVY APPETISER <i>anchovy butter, anchovies, sourdough</i>	4.95
BREAD <i>unsalted butter (v)</i>	2.50		

ENTREES

les Classiques

SMOOTH MEDITERRANEAN FISH SOUP <i>garlic & saffron rouille, croutons, grated cheese</i>	7.90	THE 'BB' CHEESE SOUFFLE <i>warm Ford Farm Coastal Cheddar sauce (v)</i>	7.50
MORTEAU SAUSAGE & POACHED EGG <i>pan-fried smoked sausage, potato salad, curly endive</i>	8.55	SALADE BLANC <i>celeriac & apple remoulade, watercress, avocado, deep-fried shallots (v)</i>	7.50 entree / 12.95 main

MOULES MARINIÈRES or MOUCLADE <i>Shetland Isles mussels with your choice of sauce</i>	7.50	RAINBOW BEETROOT & GOAT'S CURD SALAD <i>smoked gold, candy & red beetroot, goat's curd, beetroot crisps (v)</i>	7.90
CHARCUTERIE <i>saucisson sec, saucisson au génépi, andouille, terrine de campagne, jambon de Bayonne, soured vegetables, toasted sourdough</i>	9.50	POTTED SHRIMPS <i>Tabasco, nutmeg, lemon juice, butter, toasted sourdough</i>	9.50
STEAK TARTARE <i>free range Cornish beef, egg yolk, herbs & spices, sourdough</i>	9.95	ESCARGOTS <i>garlic herb butter, baguette</i>	8.95

PLATS

les Classiques

DUCK LEG CONFIT with BLACK CHERRY SAUCE <i>Dauphinoise potato, pot-roasted carrots, celery, parsnips & French beans</i>	17.55	'LE GRAND' STEAK FRITES <i>Cornish rump steak (9oz), French fries, 'Café de Paris' herb & mustard butter</i>	20.45
BOEUF BOURGUIGNON <i>slow-cooked blade of beef, red wine, lardons, baby onions, mushrooms, smooth mash</i>	18.55	ROAST HAKE FILLET with SAFFRON SAUCE <i>mussels, clams, kale, new potatoes</i>	16.95

CORN-FED CHICKEN with WILD MUSHROOMS <i>seared breast of chicken, black trumpets, wild mushroom sauce, wilted greens, sauté potatoes</i>	16.50	PAN-SEARED TROUT with CAULIFLOWER PUREE <i>fillet of ocean-reared rainbow trout, cauliflower purée & florets, basil & pine nut pesto</i>	16.90
SEARED CORNISH KING SCALLOPS <i>prawn & spring onion crushed new potatoes, citrus dressing</i>	21.50	WILD BOAR SIRLOIN <i>with JUNIPER & BLACK PEPPER</i> <i>roast apple, apple purée, braised chicory, Dauphinoise potato</i>	21.50
MOULES FRITES <i>Shetland Isles mussels with marinières or saffron mouclade sauce, French fries</i>	14.90	FREE-RANGE CORNISH BEEF BURGER <i>pasture-reared Cornish beef, brioche bun, French fries (jb)</i> <i>Add: Comté cheese 1.25 / melted blue cheese 1.25 / bacon 1.50</i>	14.50
TOULOUSE SAUSAGE & MASH <i>traditional Toulouse sausages, pomme purée, Lyonnaise sauce (jb)</i>	14.50 steaks	
GRILLED ROCK LOBSTER TAIL & CHIPS <i>prawn butter, French fries</i>	23.90	<i>All our chargrilled steaks are from 30-day dry-aged beef & are carefully sourced from prime, pasture-reared, Cornish cattle. Sauces: Bearnaise, Roquefort or pepper sauce 1.50. Add accompagnements below.</i>	
STEAK TARTARE 'MAISON' <i>'house special' free range Cornish beef with egg yolk, cornichons, capers, shallots, herbs, spices, sourdough</i>	21.50	SIRLOIN STEAK 10oz	20.25
WILD MUSHROOM RAVIOLI <i>Swiss chard, Coastal Cheddar sauce (v)(jb)</i>	13.75	FILLET STEAK 8oz	25.80
AROMATIC PEARL BARLEY CAKES <i>pumpkin purée, autumn vegetables, steamed apple, braised chestnuts (v)(jb)</i>	12.90	CHATEAUBRIAND for TWO <i>allow 20 minutes cooking time</i>	27.50 per person
		ONGLET STEAK 8oz <i>'Café de Paris' herb & mustard butter</i>	14.50

ACCOMPAGNEMENTS

FRENCH FRIES	3.90	FRENCH BEANS	4.30
DAUPHINOISE POTATO	3.90	BUTTERED SEASONAL CABBAGE	3.90
CREAMY MASH	3.90	GREEN LEAF SALAD	3.90
CHANTENAY CARROTS	3.90	ROQUETTE with PARMESAN	4.30
MACARONI CHEESE with TRUFFLE OIL	4.30		

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 12.5% gratuity will be added to your bill - merci.