WINTER *at* BRASSERIE BLANC

'The home of real French cooking'

APERITIFS

OLIVES 2.00
rustica olives (v), (gf), (df)

TREMPETTES 4.25
olive tapenade, saffron garlic mayonnaise, virgin olive oil, balsamic vinegar, baguette (v), (gf) (gluten free bread), (df) (no butter)

BREAD 2.00
unsalted butter (v), (gf) (gluten free bread), (df) (no butter)

ANCHOVY APPETISER 4.25
anchovy butter, anchovies, sourdough (gf) (gluten free bread), (df) (no butter)

ENTREES

les Classiques

MORTEAU SAUSAGE & POACHED EGG 7.65
pan-fried smoked sausage, potato salad, curly endive (gf) (no shallots), (df)

SALADE BLANC 6.90 *entree* / 11.95 *main*
celeriac & apple remoulade, watercress, avocado, deep-fried shallots (v), (gf) (no shallots), (df)

MOULES MARINIERES *or* **MOUCLADE** 6.90
Shetland Isles mussels with your choice of sauce (gf), (marinière (df) no cream)

CHARCUTERIE 8.95
saucisson sec, saucisson au génépi, andouille, terrine de campagne, jambon de Bayonne, soused vegetables, toasted sourdough (gf) (gluten free bread), (df)

STEAK TARTARE 8.95
free range Cornish beef, egg yolk, herbs & spices, sourdough (gf) (gluten free bread), (df)

RAINBOW BEETROOT & GOAT'S CURD SALAD 6.90
smoked gold, candy & red beetroot, goat's curd, beetroot crisps (v), (gf), (df) (no goat's curd)

POTTED SHRIMPS 8.50
Tabasco, nutmeg, lemon juice, butter, toasted sourdough (gf) (gluten free bread)

ESCARGOTS 7.45
garlic herb butter, baguette (gf) (gluten free bread)

PLATS

les Classiques

DUCK LEG CONFIT *with* **BLACK CHERRY SAUCE** 16.55
Dauphinoise potato, pot-roasted carrots, celery, parsnips & French beans (gf)

ROAST HAKE FILLET *with* **SAFFRON SAUCE** 15.95
mussels, clams, kale, new potatoes (gf)

'LE GRAND' STEAK FRITES 19.95
Cornish rump steak (9oz), French fries, 'Café de Paris' herb & mustard butter (gf) (no French fries), (df) (no butter)

CORN-FED CHICKEN *with* **WILD MUSHROOMS** 16.50
seared breast of chicken, black trumpets, wild mushroom sauce, wilted greens, sauté potatoes (gf)

SEARED CORNISH KING SCALLOPS 19.90
prawn & spring onion crushed new potatoes, citrus dressing (gf), (df)

MOULES FRITES 13.90
Shetland Isles mussels with marinières or saffron mouclade sauce, French fries (gf), (marinière (df) no cream)

TOULOUSE SAUSAGE & MASH 13.50
traditional Toulouse sausages, pomme purée, Lyonnaise sauce (gf)

GRILLED ROCK LOBSTER TAIL & CHIPS 22.90
prawn butter, French fries (gf) (no French fries), (df) (no butter)

STEAK TARTARE 'MAISON' 18.50
'house special' free range Cornish beef with egg yolk, cornichons, capers, shallots, herbs, spices, sourdough (gf) (gluten free bread), (df)

AROMATIC PEARL BARLEY CAKES 11.90
pumpkin purée, autumn vegetables, steamed apple, braised chestnuts (v), (df)

PAN-SEARED TROUT *with* **CAULIFLOWER PUREE** 15.90
fillet of ocean-reared rainbow trout, cauliflower purée & florets, basil & pine nut pesto (gf)

WILD BOAR SIRLOIN 21.50
with **JUNIPER & BLACK PEPPER**
roast apple, apple purée, braised chicory, Dauphinoise potato (gf)

steaks

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. Sauces (gf)

SIRLOIN STEAK 10oz *(gf), (df) (no butter)* 19.95

FILLET STEAK 8oz *(gf), (df) (no butter)* 23.90

CHATEAUBRIAND *for* **TWO** 24.90 *per person*
allow 20 minutes cooking time (gf), (df) (no butter)

ONGLET STEAK 8oz 13.00
'Café de Paris' herb & mustard butter (gf), (df) (no butter)

ACCOMPAGNEMENTS

FRENCH FRIES *(df)* 3.10

DAUPHINOISE POTATO *(gf)* 3.10

CREAMY MASH *(gf)* 3.10

CHANTENAY CARROTS *(gf)* 3.10

FRENCH BEANS *(gf), (df)* 3.90

BUTTERED SEASONAL CABBAGE *(gf)* 3.10

GREEN LEAF SALAD *(gf), (df)* 3.10

ROQUETTE *with* **PARMESAN** *(gf), (df) (no cheese)* 3.90

(v) Suitable for vegetarians. (gf) Gluten free. (df) Dairy free. 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 10% gratuity will be added to your bill – merci.