

**BRASSERIE BLANC**  
*'the home of real French cooking'*

*Apéritifs*

<p><b>OLIVES</b> <i>rustica olives</i> (v), (gf), (df)</p> <p><b>TREMPETTES</b> <i>olive tapenade, saffron garlic mayonnaise, virgin olive oil, balsamic vinegar, baguette</i> (v), (gf) (gluten free bread), (df) (no butter)</p>	<p>2.00</p> <p>4.95</p>	<p><b>BREAD</b> <i>unsalted butter</i> (v), (gf) (gluten free bread), (df) (no butter)</p> <p><b>ANCHOVY APPETISER</b> <i>anchovy butter, anchovies, sourdough</i> (gf) (gluten free bread), (df) (no butter)</p>	<p>2.50</p> <p>4.95</p>
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**ENTREES**

*les Classiques*

<p><b>SCOTTISH SALMON GRAVADLAX</b> <i>dill, Dijon mustard, cucumber julienne &amp; lemon crème fraîche</i> (gf) (df) (no crème fraîche)</p> <p><b>ESCARGOTS</b> <i>garlic herb butter, baguette</i> (gf) (gluten free bread)</p>	<p>8.50</p> <p>8.95</p>	<p><b>POTTED CROMER CRAB</b> <i>avocado, prawn butter, cayenne pepper, sourdough toast</i> (gf) (gluten free bread),</p>	<p>9.50</p>
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<p><b>GREEN PAPAYA SALAD</b> <i>mixed leaves, mint, coriander, cashews, Thai dressing</i> <i>With: chargrilled corn-fed chicken</i> (gf) (df)</p> <p><b>MEDITERRANEAN SUMMER SALAD</b> <i>smoked piquillo peppers, grilled padron peppers, courgette, aubergine, golden beetroot, bulgar wheat, haricot beans, lentils, sultanas &amp; pine nuts</i> (v) (df)</p> <p><b>STEAK TARTARE</b> <i>free range Cornish beef, egg yolk, herbs &amp; spices, sourdough</i> (gf) (gluten free bread), (df)</p>	<p>7.50</p> <p>8.90</p> <p>7.50</p> <p>9.95</p>	<p><b>FRENCH ONION SOUP</b> <i>Gruyère cheese croûtons</i> (gf) (no croûtons)</p> <p><b>CHARCUTERIE for TWO</b> <i>saucisson sec, saucisson au génépi, andouille, terrine de campagne, jambon de Bayonne, blue cheese rarebit, soused vegetables, green salad</i> (gf) (df) (no rarebit)</p> <p><b>MOULES MARINIÈRES or MOUCLADE</b> <i>British rope-grown mussels with your choice of sauce</i> (gf), (marinière) (df) (no cream)</p>	<p>7.90</p> <p>14.50</p> <p>7.75</p>
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**PLATS**

*les Classiques*

<p><b>DUCK LEG CONFIT with BLACK CHERRY SAUCE</b> <i>Dauphinoise potato, pot-roasted carrots, celery, parsnips &amp; French beans</i> (gf)</p> <p><b>'LE GRAND' STEAK FRITES</b> <i>Cornish rump steak (9oz), French fries, 'Café de Paris' herb &amp; mustard butter</i> (gf) (no French fries), (df) (no butter)</p>	<p>17.55</p> <p>20.45</p>	<p><b>BOUILLABAISSÉ</b> <i>French fish stew: hake, red mullet, seabream, gurnard, squid &amp; mussels, braised fennel, saffron potatoes, garlic croûton</i> (df) (gf) (no croûtons)</p>	<p>19.90</p>
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<p><b>SLOW-COOKED SHOULDER &amp; LEG OF ROAST SUCKLING PIG</b> <i>prune stuffing, caramelised crackling, hispi cabbage, sautéed potatoes, gooseberry compote, rich pan juices</i> (gf)</p> <p><b>GRILLED ICELANDIC HAKE &amp; CARDAMOM-BRAISED FENNEL</b> <i>apple purée, watercress &amp; fennel salad</i> (½) (df) (gf)</p> <p><b>SALMON AND CRAB FISHCAKE</b> <i>Chilli and ginger, lime mayonnaise, green papaya salad</i> (½)</p> <p><b>GRILLED ROCK LOBSTER TAIL &amp; CHIPS</b> <i>prawn butter, French fries, green leaf salad</i> (½) (gf) (no French fries), (df) (no butter)</p> <p><b>MOULES FRITES</b> <i>British rope-grown mussels with marinières or saffron mouclade sauce, French fries</i> (gf), (marinière) (df) (no cream)</p> <p><b>MEDITERRANEAN SUMMER SALAD</b> <i>smoked piquillo peppers, grilled padron peppers, courgette, aubergine, bulgar wheat, haricot beans, lentils, sultanas &amp; pine nuts</i> (v) (df)</p> <p><b>CHICKEN &amp; GREEN PAPAYA SALAD</b> <i>mixed leaves, coriander, mint, cashews, Thai dressing</i> (df) (gf)</p> <p><b>STEAK TARTARE 'MAISON'</b> <i>'house special' free range Cornish beef with egg yolk, cornichons, capers, shallots, herbs, spices, sourdough</i> (gf) (gluten free bread), (df)</p>	<p>21.50</p> <p>16.90</p> <p>16.50</p> <p>23.90</p> <p>14.90</p> <p>13.75</p> <p>15.50</p> <p>21.50</p>	<p><b>FREE RANGE CORNISH BEEF BURGER</b> <i>pasture-reared Cornish beef, brioche bun, French fries.</i> (½) (gf) (without bun &amp; fries), (df) (without bun &amp; cheese) <i>ADD: Comté cheese 1.25 / melted blue cheese 1.25 / bacon 1.50</i> ..... steaks .....</p> <p><i>All our chargrilled steaks are from 30-day dry-aged beef &amp; are carefully sourced from prime, pasture-reared, Cornish cattle. Sauces: Béarnaise, Roquefort or pepper sauce 1.80. Add accompagnements below. Sauces</i> (gf)</p> <p><b>SIRLOIN STEAK 8oz</b> (gf), (df) (no butter) <span style="float: right;">20.45</span></p> <p><b>FILLET STEAK 8oz</b> (gf), (df) (no butter) <span style="float: right;">25.90</span></p> <p><b>CHATEAUBRIAND for TWO</b> <span style="float: right;">27.50 per person</span> <i>allow 20 minutes cooking time</i> (gf), (df) (no butter)</p> <p><b>ONGLET STEAK 8oz</b> <span style="float: right;">14.50</span> <i>'Café de Paris' herb &amp; mustard butter</i> (gf), (df) (no butter)</p>	
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**ACCOMPAGNEMENTS**

<b>FRENCH FRIES</b> (df)	3.90
<b>DAUPHINOISE POTATO</b> (gf)	3.90
<b>SAUTEED POTATOES</b> (gf)	3.90
<b>WILTED SPINACH, LEEKS, BABY GEM &amp; PEAS</b> (gf)	3.90
<b>MIXED HERITAGE CARROTS, TOASTED CARAWAY SEEDS</b> (gf), (df)	3.90
<b>GREEN LEAF SALAD</b> (gf), (df)	3.90
<b>ROQUETTE with PARMESAN</b> (gf)	4.30

(v) Suitable for vegetarians. (gf) Gluten free. (df) Dairy free. For children 8-12 years some of our dishes are available as half portions at half price. Some of our dishes contain olive stones, fish bones, nuts and nut derivatives and our menu descriptions do not list all ingredients or allergens. All major credit cards are accepted. VAT is included at the prevailing rate. Usual service charge applies - merci.