

BRASSERIE BLANC

Apéritifs

OLIVES <i>rustica olives</i> (V)	2.00	BREAD <i>unsalted butter</i> (V)	2.00
TREMPETTES <i>olive tapenade, saffron garlic mayonnaise, virgin olive oil, balsamic vinegar, baguette</i> (V)	4.25	ANCHOVY APPETISER <i>anchovy butter, anchovies, sourdough</i>	4.25

ENTREES

FRENCH ONION SOUP <i>Gruyère cheese croûtons</i>	6.95	CHARCUTERIE FOR TWO <i>saucisson sec, saucisson au génépi, andouille, terrinerie de campagne, jambon de Bayonne, blue cheese rarebit, soured vegetables, green salad</i>	13.90
SCOTTISH SALMON GRAVADLAX <i>dill, Dijon mustard, cucumber julienne & lemon crème fraîche</i>	7.65	MEDITERRANEAN SUMMER SALAD (V)	6.50
POTTED CROMER CRAB <i>avocado, prawn butter, cayenne pepper, sourdough toast</i>	8.50	<i>smoked piquillo peppers, grilled padron peppers, courgette, aubergine, golden beetroot, bulgar wheat, haricot beans, lentils, sultanas, pine nuts</i>	
MOULES MARINIÈRES OR MOUCLADE <i>British rope-grown mussels with your choice of sauce</i>	6.95		

PLATS

BOEUF BOURGUIGNON <i>slow-cooked blade of beef, red wine, lardons, baby onions, mushrooms, smooth mash</i>	16.65	'LE GRAND' STEAK FRITES <i>Cornish rump steak (9oz), French fries, 'Café de Paris' herb & mustard butter</i>	19.95
DUCK LEG CONFIT WITH BLACK CHERRY SAUCE <i>Dauphinoise potato, pot-roasted carrots, celery, parsnips & French beans</i>	16.55	FREE RANGE CORNISH BEEF BURGER <i>pasture-reared Cornish beef, brioche bun, French fries</i> (½)	13.50
COD & CHIPS <i>Beer battered cod fillet, fries, pea purée and tartare sauce</i>	14.50 steaks	
MOULES FRITES <i>British rope-grown mussels with marinières or saffron mouclade sauce, French fries</i>	13.90	<i>All our chargrilled steaks are from 30-day dry-aged beef & are carefully sourced from prime, pasture-reared, Cornish cattle. Sauces: Béarnaise, pepper sauce or blue cheese 1.50. Add accompagnements below.</i>	
GRILLED ROCK LOBSTER TAIL & CHIPS <i>prawn butter, French fries, green leaf salad</i> (½)	23.50	ONGLET STEAK 8oz <i>'Café de Paris' herb & mustard butter</i>	13.50
RAVIOLI DUO - GOAT'S CHEESE & ROSEMARY, PEA & MINT <i>creamed leeks, spinach, broad beans, peas, parsley & chives</i> (½) (V)	12.50	SIRLOIN STEAK 8oz	19.95
SALMON AND CRAB FISHCAKE <i>chilli and ginger, lime mayonnaise, green papaya salad</i> (½)	14.50	FILLET STEAK 8oz	23.90

ACCOMPAGNEMENTS

GRATIN DAUPHINOISE	3.10	WILTED SPINACH, LEEKS, BABY GEM & PEAS	3.10
FRENCH FRIES	3.10	GREEN LEAF SALAD	3.10
MIXED HERITAGE CARROTS, TOASTED CARAWAY SEEDS	3.10	ROQUETTE with PARMESAN	3.90

DESSERTS

GOOSEBERRY & ALMOND CRUMBLE <i>gooseberry compote, almond, ginger and cinnamon crumble, vanilla ice cream</i>	5.90	SUMMER BERRY PAVLOVA <i>meringue, Scottish strawberries, blackberries, raspberry coulis and cream</i>	6.50
CHOCOLATE DELICE <i>crispy base, velvety chocolate mousse, panacotta cream with Kirsch, hazelnuts</i>	6.50	CHEESE PLATTER <i>Selection of five cheeses, homemade apple and pear chutney, cheese biscuits</i>	10.00
ICE CREAMS AND SORBETS	4.50		

(½) For children 8-12 years some of our dishes are available as half portions at half price. (V) Suitable for vegetarians. Some of our dishes contain olive stones, fish bones, nuts and nut derivatives and our menu descriptions do not list all ingredients or allergens. Please ask for our allergens list. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary 10% service charge will be added to your bill, this will be shared equally among the team who prepared and served your food today - merci.