



BAR MENU
&
AFTERNOON TEA



B R A S S E R I E B L A N C

brasserieblanc.com

BAR MENU

NIBBLES

OLIVES 2.00

rustica olives (V)

TREMPETTES 4.25

*olive tapenade, saffron garlic mayonnaise,
virgin olive oil, balsamic vinegar, baguette* (V)

BASKET OF BREAD 2.00

unsalted butter (V)

ANCHOVY APPETISER 4.25

anchovy butter, anchovies, sourdough

STARTERS / SMALL PLATES

FRENCH ONION SOUP 6.95

Gruyère cheese croutons

MOULES MARINIÈRE OR MOUCLADE 6.95

*Scottish Hebridean mussels with your choice of sauce:
traditional white wine & shallot marinère or
creamy saffron mouclade*

CRISPY BEEF WITH SOY & CITRUS GLAZE 7.95

*strips of free-range sirloin, rump and fillet beef,
winter coleslaw, citrus dressing*

CHARCUTERIE PLATTER FOR TWO 13.90

*saucisson sec, saucisson au génépi, andouille,
terrines de campagne, jambon de Bayonne,
grilled blue cheese rarebit, soured vegetables, green salad*

SELECTION OF SANDWICHES 6.50

see our blackboard, French fries

STEAK BAGUETTE 9.95

*free range Cornish beef,
red onion marmalade, French fries*

MAINS

LOCH FYNE SALMON & CRAB FISHCAKE 13.50

crab mayonnaise, wilted leeks

FISH & CHIPS 14.50

*beer-battered cod fillet, French fries,
pea purée and tartare sauce*

MOULES FRITES 14.90

*Scottish Hebridean mussels with marinère or
saffron mouclade sauce, French fries and baguette*

PUMPKIN RAVIOLI 12.50

*roasted pumpkin & pumpkin purée,
roquette, toasted pine nuts* (V)

FREE RANGE CORNISH BEEF BURGER 14.25

*pasture-reared Cornish beef, brioche bun,
home-made tomato chutney, French fries*

ADD Comté cheese 1.50 / melted blue cheese 1.50 / bacon 1.50

STEAK FRITE EXPRESS 11.95

*chargrilled Cornish minute steak, garlic & herb butter,
French fries, mixed leaf salad*

SIDES

FRENCH FRIES 3.50

DAUPHINOISE POTATO 3.50

ROASTED MIXED PUMPKIN 3.50

crème fraîche & toasted almonds

TENDERSTEM BROCCOLI 3.90

toasted pine nuts

GREEN BEANS 3.90

MIXED LEAF SALAD 3.25

ROQUETTE & PARMESAN SALAD 3.90

DESSERTS

THREE-FRUIT MARMALADE CRÈME BRULÉE 5.90

home-made marmalade

NORMANDY APPLE TART 6.75

salted caramel ice cream (V)

CHOCOLATE TORTE 6.50

*warm torte, crème anglaise,
toasted almonds, vanilla ice cream* (V)

SELECTION OF FIVE FRENCH CHEESES 10.00

*Tomme Brulée, St Nectaire, Camembert Calvados,
Pont L'Eveque, Fourme d'Ambert crackers, dried apricots,
walnuts, home-made pear & apple chutney*

HOT DRINKS

TEA 2.60

*Taylor's of Harrogate teas: Yorkshire Gold, decaffeinated,
Earl Grey, Sencha Green, peppermint, sweet rhubarb*

COFFEE

filter/espresso 2.60

latte/cappuccino 2.95

HOT CHOCOLATE 2.95

AFTERNOON TEA

add a glass of Champagne for £9

CREAM TEA 9.50

*your choice of tea or coffee with freshly baked
fruit scones, clotted cream and jam*

TRADITIONAL TEA 22.50 *per person*

*assorted finger sandwiches, freshly baked fruit scones
with jam & Devonshire clotted cream, selection
of homemade cakes & desserts*



Ⓥ *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. If you are concerned about allergens please ask for our allergens list. A discretionary 10% service charge will be added to the bill. This will be shared fairly among the team who prepare and serve your food today. VAT at current rate.*