

SUNDAY MENU

Dishes as priced or

**Two courses 20.00,
Three courses 25.00**

Supplements apply to the roast beef (2.00)
& steak frites (4.00) when ordering
two or three courses.



HOUSE BLOODY MARY 8.50
made with Ketel One vodka,
the perfect partner to our roasts

NIBBLES

OLIVES 2.25
rustica olives (v)

BREAD 2.50
unsalted butter (v)

TREMPETTES 4.95
olive tapenade, saffron garlic
mayonnaise, virgin olive oil,
balsamic vinegar, baguette (v)

ANCHOVY APPETISER 4.25
anchovy butter, anchovies,
sourdough

SIDES

French fries, Creamy mash, 3.90 (each)
Dauphinoise potato, Roasted
pumpkin with crème fraîche
& toasted almonds,
Mixed leaf salad

Broccoli & pinenuts, Green beans, 4.30 (each)
Roquette with parmesan

STARTERS

THE 'BB' CHEESE SOUFFLE 7.50
warm Ford Farm Coastal Cheddar sauce (v)

FRENCH ONION SOUP 7.90
Gruyère cheese croûtons (v)(gf) (without croûtons)

TERRINE 'MAMAN BLANC' 7.50
coarse pork & chicken liver pâté, pear & apple chutney,
pickled vegetables, kale crisps, toasted baguette

**SCOTTISH SALMON, BEETROOT
& HORSERADISH CREME FRAICHE** 9.50
trio of beetroot, cauliflower florets & horseradish crème fraîche (gf)

MOULES MARINIÈRES or MOUCLADE 7.75
Scottish Hebridean rope-grown mussels with your choice of sauce
(gf) (Marinière) (df) (no cream)

MAINS

'The Roasts'

Our fabulous new roasts come with bottomless rich gravy and roasties plus cauliflower cheese
& seasonal vegetables

ROAST CORNISH BEEF & COTTAGE PIE 17.80
free-range beef sirloin, mini homemade cottage pie, Yorkshire pudding, pumpkin purée

ROAST PORK SIRLOIN 14.80
outdoor-reared pork, pulled pork bon-bon, Yorkshire pudding, apple sauce, black pudding

ROAST CORNISH LAMB & SHEPHERD'S PIE 15.80
shoulder of spring lamb with Provençale stuffing, mini homemade shepherd's pie,
slow cooked lamb bon-bon, minted pea purée

MALABAR FISH CURRY with TOASTED COCONUT 16.90
grilled king prawn, shallot crisps, coconut rice (gf)

SALMON & CRAB FISHCAKE 14.75
crab mayonnaise, wilted leeks & your choice of side

'LE GRAND' STEAK FRITES 20.45
Cornish rump steak (9oz), French fries, 'Café de Paris' herb & mustard butter
(df) (without butter)

FREE-RANGE CORNISH BEEF BURGER 15.25
pasture-reared Cornish beef, Comté cheese, brioche bun, homemade tomato chutney,
French fries

BLACK TRUFFLE & WILD MUSHROOM RISOTTO 16.50
celery leaf, toasted pine nuts, mascarpone cream (v)(gf)

DESSERTS

CREME BRULEE homemade three fruit marmalade 6.75

PISTACHIO SOUFFLE a 'BB' classic served with rich chocolate ice cream (v) 7.50

NORMANDY APPLE TART salted caramel ice cream (v) 7.50

CHOCOLATE TORTE warm chocolate torte, crème anglaise,
toasted almonds, vanilla ice cream (v) 7.50

ICE CREAM please ask your server for today's selection 5.40

Cheese

FROMAGE PLATE 10.00
a selection of 5 seasonal cheeses and accompaniments

* This is not included in the two/three course price offer

(v) Suitable for vegetarians. (gf) Gluten free. (df) Dairy free. Some of our dishes contain olive stones, fish bones, nuts and derivatives. Our menu descriptions do not list all ingredients. Please speak to a manager on duty and read our allergens menu before ordering if you have allergies whatsoever. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary 12.5% service charge will be added to your bill - thank you. For other Brasserie Blanc locations please check our website www.brasserieblanc.com.