

# 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** 7.75  
made with Ketel One vodka,  
the perfect partner to our roasts

## NIBBLES

**OLIVES** 2.00  
rustica olives (v)

**BREAD** 2.00  
unsalted butter (v)

**TREMPETTES** 4.25  
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, 3.50 (each)  
Dauphinoise potato, Roasted  
pumpkin with crème fraîche  
& toasted almonds

Broccoli & pinenuts, Green beans, 3.90 (each)  
Roquette with parmesan

Mixed leaf salad 3.25

## STARTERS

**THE 'BB' CHEESE SOUFFLE** 6.95

warm Ford Farm Coastal Cheddar sauce (v)

**FRENCH ONION SOUP** 6.95

Gruyère cheese croûtons (v)(gf) (without croûtons)

**TERRINE 'MAMAN BLANC'** 6.95

coarse pork & chicken liver pâté, pear & apple chutney,  
pickled vegetables, kale crisps, toasted baguette

**SCOTTISH SALMON, BEETROOT  
& HORSERADISH CREME FRAICHE** 8.50

trio of beetroot, cauliflower florets & horseradish crème fraîche (gf)

**MOULES MARINIÈRES or MOUCLADE** 6.95

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** 15.50

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** 19.95

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** 15.50

celery leaf, toasted pine nuts, mascarpone cream (v)(gf)

## DESSERTS

**CREME BRULEE** homemade three fruit marmalade 5.90

**PISTACHIO SOUFFLE** a 'BB' classic served with rich chocolate ice cream (v) 6.90

**NORMANDY APPLE TART** salted caramel ice cream (v) 6.75

**CHOCOLATE TORTE** warm chocolate torte, crème anglaise, 6.50  
toasted almonds, vanilla ice cream (v)

**ICE CREAM** please ask your server for today's selection 5.25

### 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 for parties of 6 or more - thank you. For other Brasserie Blanc locations please check our website [www.brasserieblanc.com](http://www.brasserieblanc.com).