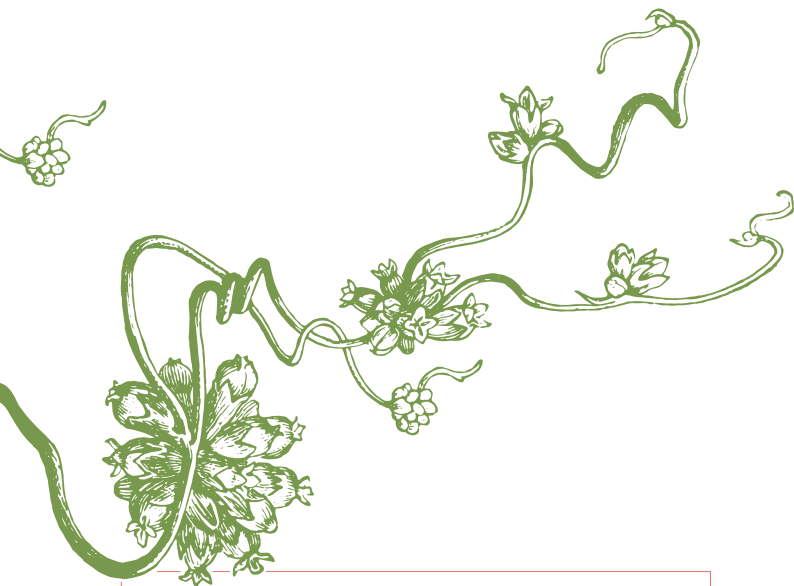




# SUNDAY MENU

Dishes as priced or

**TWO COURSES 20.00,  
THREE COURSES 25.00**



**HOUSE BLOODY MARY** 7.75  
made with Ketel One vodka,  
the perfect partner to our roasts

## APERITIFS & NIBBLES

- HOUSE G&T** 5.85
- PROSECCO 125ML** 6.25
- CHAMPAGNE 125ML** 9.90
- BAGUETTE** 2.00  
unsalted butter (v) (gf) (with gf bread)
- HALF or WHOLE SOURDOUGH LOAF** 2.00/4.00  
unsalted butter (v)
- OLIVES** 2.25  
rustica olives (v)
- BAGUETTE & DIPS** 4.25  
artisan baguette with a selection of dips:  
spiced aubergine & mushroom, spicy citrus,  
saffron mayonnaise (v)
- ANCHOVY APPETISER** 4.25  
anchovy butter, anchovies & sourdough

## SIDES

- French fries (df), Dauphinoise potato (v) (gf), mixed leaf salad (ve) (gf) (df)** 3.50
- Sweet potato wedges, zesty lime mayonnaise (df) (without mayonnaise)** 3.90
- Roasted mixed heritage carrots (ve) (gf) (df)**
- French beans, peas & broad beans (v) (gf), (df) & (ve) (without butter)**
- Roquette with parmesan (gf)**
- Citrus bulgur wheat salad (df)** 4.10

## STARTERS

- PEA, BROAD BEAN & RED PEPPER SALAD** 6.00  
pea purée, pea shoots, piquillo peppers, crispy shallots & broad beans, tomato & chilli dressing (ve) (df)
- THE 'BB' CHEESE SOUFFLE** 6.95  
Ford Farm Coastal Cheddar sauce (v)
- CHICKEN LIVER PARFAIT** 6.95  
truffle butter, red onion marmalade, toasted brioche
- MEDITERRANEAN FISH SOUP** 7.75  
Gruyère cheese croûtons (gf) (without croûtons)
- GRILLED LIGHTLY SMOKED SALMON with BEETROOT MEDLEY** 8.50  
Scottish salmon fillet, trio of beetroot, cauliflower florets with horseradish crème fraîche (gf) (df) (without crème fraîche)

## MAINS

### THE ROASTS

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

**ROAST PORK SIRLOIN 14.80**  
outdoor-reared pork, pulled pork bon-bon, 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

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

- FREE RANGE CORNISH BEEF BURGER** 15.75  
award winning burger in a sourdough bun, with homemade tomato chutney, garlic mayonnaise & French fries  
Includes your choice of Comté cheese, melted blue cheese or bacon (df) (without cheese & mayonnaise)  
Add additional topping for 1.50
- HEARTY VEGAN 'CHILLI PIE'** 14.95  
rich vegetable & bean chilli with smooth mash topping, mixed leaf salad & your choice of side (ve) (df)
- SCOTTISH SALMON & CRAB FISHPASTE** 14.95  
crab mayonnaise, wilted leeks & poached egg & your choice of side
- MARINATED FREE RANGE CHICKEN with SWEET POTATO WEDGES** 16.50  
half a roast chicken with lime, paprika & soy glaze, sweet potatoes & lime zest mayonnaise
- COD with PRESERVED LEMON & SQUID INK RISOTTO** 17.50  
grilled chilli squid (gf)
- STEAK FRITES 'COMPLET'** 19.95  
Cornish sirloin steak (8oz), French fries, 'Cafe de Paris' herb & mustard butter (df) (without butter)  
Supplement applies (4.00) when ordering two or three courses.

## DESSERTS

- ICE CREAM & SORBETS** please ask your server for today's selection from Judes (v) 5.25  
Ice cream (gf) (without biscuit), Sorbets (df) (gf) & (ve) (without biscuit)
- MIXED BERRY PAVLOVA** 5.90  
meringue, strawberries, blackberries, raspberry coulis & Chantilly cream (v) (gf)
- ZESTY LEMON TART** Normandy sour cream (v) 6.75
- PISTACHIO SOUFFLE** a BB classic served with rich chocolate ice cream (v) 6.90
- CHOCOLATE MOUSSE CUP with CHERRY COMPOTE** 7.50  
chocolate crumble, chocolate cream & mascarpone (v)

## CHEESE

**SELECTION of FIVE FRENCH CHEESES 10.00**  
served with crackers, dried apricots, walnuts, homemade pear & apple chutney  
\* This is not included in the two/three course price offer

(v) Suitable for vegetarians. (ve) Suitable for vegans & vegetarians. (gf) Gluten free. (df) Dairy free. Some of our dishes contain olive stones, fish bones, nuts & nut 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 six or more, this will be shared among the team who prepared & served your food today - thank you. For other Brasserie Blanc locations please check our website www.brasserieblanc.com.