

BRASSERIE BLANC
MENU BLEU 30.00

FRENCH ONION SOUP

Gruyère cheese croûtons (gf) (without croutons)

THE 'BB' CHEESE SOUFFLE

warm Ford Farm Coastal Cheddar sauce (v)

CRISPY BEEF with SOY & CITRUS GLAZE

*strips of free-range sirloin, rump & fillet beef, winter salad,
citrus dressing, sesame seeds, coconut rice* (df)

GRILLED LIGHTLY SMOKED SALMON FILLET

with TOMATO HOLLANDAISE

Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or French fries (gf) (with salad)

'LE GRAND' STEAK FRITES

Cornish rump steak (9oz), French fries,

'Cafe de Paris' herb & mustard butter (gf) (no fries) (df) (no butter)

DUCK LEG CONFIT with BLACK CHERRY SAUCE

Dauphinoise potato, pot-roasted carrots, celery, parsnip & French beans (gf)

PUMPKIN RAVIOLI

roasted pumpkin, pumpkin purée, roquette, toasted pine nuts (v)

ICE CREAM

today's selection, 2 scoops (v) (gf) (no biscuit) (df) (sorbet)

CREME BRULEE

home-made three fruits marmalade (v)

CHOCOLATE TORTE

crème anglaise, toasted almonds, vanilla ice cream (v)

(v) Suitable for vegetarians. (gf) Gluten free. (df) Dairy free. 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 have any concerns about the presence of allergens, please speak to a member of staff. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary 10% gratuity will be added to your bill, this will be shared equally among the team who prepared and served your food today - merci.

BRASSERIE BLANC
MENU BLANC 40.00

ARTISAN BAKED BREAD (v) (gf) (gluten free bread) (df) (no butter)

FRENCH ONION SOUP

Gruyère cheese croûtons (gf) (without croutons)

THE 'BB' CHEESE SOUFFLE

warm Ford Farm Coastal Cheddar sauce (v)

TERRINE 'MAMAN BLANC'

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

GRILLED LIGHTLY SMOKED SALMON FILLET

with TOMATO HOLLANDAISE

Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or French fries (gf) (with salad)

GRILLED SIRLOIN STEAK (8oz)

pasture-reared Cornish beef, roast tomato,

French fries, Bearnaise sauce (gf) (no fries) (df) (no sauce)

DUCK LEG CONFIT with BLACK CHERRY SAUCE

Dauphinoise potato, pot-roasted carrots, celery, parsnip & French beans (gf)

BLACK TRUFFLE & WILD MUSHROOM RISOTTO

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

PISTACHIO SOUFFLÉ

a BB classic served with rich chocolate ice cream (v)

CHOCOLATE TORTE

crème anglaise, toasted almonds, vanilla ice cream (v) (gf)

NORMANDY APPLE TART

salted caramel ice cream (v)

FILTER COFFEE

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BRASSERIE BLANC
MENU ROUGE 50.00

ARTISAN BAKED BREAD (v) (gf) (*gluten free bread*) (dj) (*no butter*)

**SCOTTISH SALMON, BEETROOT
& HORSERADISH CRÈME FRAÎCHE**

trio of beetroot, cauliflower florets with horseradish crème fraîche

CRISPY BEEF with SOY & CITRUS GLAZE

*strips of free-range sirloin, rump & fillet beef, winter salad,
citrus dressing, sesame seeds, coconut rice* (dj)

WILD MUSHROOMS ON TOASTED SOURDOUGH

*mushroom cream, sautéed wild mushrooms,
poached free-range egg, garlic toasted sourdough* (v)

BOEUF BOURGUIGNON

slow-cooked blade of beef, red wine, lardons, baby onions, mushrooms, smooth mash

GRILLED FILLET STEAK (8oz)

*pasture-reared Cornish beef, roast tomato,
French fries, Bearnaise sauce* (gf) (*no fries*) (dj) (*no sauce*)

MALABAR FISH CURRY with TOASTED COCONUT

grilled king prawn, shallot crisps, coconut rice

BLACK TRUFFLE & WILD MUSHROOM RISOTTO

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

PISTACHIO SOUFFLÉ

a BB classic served with rich chocolate ice cream (v)

CHOCOLATE TORTE

crème anglaise, toasted almonds, vanilla ice cream (v) (gf)

NORMANDY APPLE TART

salted caramel ice cream (v)

SELECTION OF CHEESES (gf) (*with gluten free crackers or bread*)

FILTER COFFEE

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