

BRASSERIE BLANC
'the home of real French cooking'

Apéritifs

<p>OLIVES <i>rustica olives</i> (v), (gf), (df)</p> <p>TREMPETTES <i>olive tapenade, saffron garlic mayonnaise, virgin olive oil, balsamic vinegar, baguette</i> (v), (gf) (gluten free bread), (df) (no butter)</p>	<p>2.00</p> <p>4.25</p>	<p>BREAD <i>unsalted butter</i> (v), (gf) (gluten free bread), (df) (no butter)</p> <p>ANCHOVY APPETISER <i>anchovy butter, anchovies, sourdough</i> (gf) (gluten free bread), (df) (no butter)</p>	<p>2.00</p> <p>4.25</p>
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ENTREES

les Classiques

<p>SCOTTISH SALMON, BEETROOT & HORSERADISH CREME FRAICHE <i>trio of beetroot, cauliflower florets with horseradish crème fraîche</i> (gf)</p>	<p>8.50</p>	<p>FRENCH ONION SOUP <i>Gruyère cheese croûtons</i> (gf) (without croûtons)</p> <p>ESCARGOTS <i>garlic herb butter, baguette</i> (gf) (gluten free bread)</p>	<p>6.95</p> <p>7.45</p>
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<p>CRISPY BEEF with SOY & CITRUS GLAZE <i>strips of free-range sirloin, rump and fillet beef, winter salad, citrus dressing, sesame seeds</i> (df)</p> <p>MOULES MARINIÈRE or SAFFRON MOUCLADE <i>Scottish Hebridean rope-grown mussels with your choice of sauce: traditional white wine & shallot Marinière or creamy saffron Mouclade</i> (gf), Marinière (df) (no cream)</p>	<p>7.95</p> <p>6.95</p>	<p>STEAK TARTARE 'MAISON' <i>free range Cornish beef, egg yolk, herbs & spices, sourdough</i> (gf) (gluten free bread), (df)</p> <p>CHARCUTERIE for TWO <i>saucisson sec, saucisson au génépi, andouille, terrine de campagne, jambon de Bayonne, blue cheese rarebit, soured vegetables, green salad</i> (gf) & (df) (without rarebit)</p>	<p>8.95</p> <p>13.90</p>
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PLATS

les Classiques

<p>MOULES FRITES <i>Scottish Hebridean rope-grown mussels with your choice of sauce: traditional white wine & shallot Marinière or creamy saffron Mouclade, French fries, baguette</i> (gf), Marinière (df) (no cream)</p>	<p>14.90</p>	<p>'LE GRAND' STEAK FRITES <i>Cornish rump steak (9oz), French fries, 'Café de Paris' herb & mustard butter</i> (gf) (no French fries), (df) (no butter)</p>	<p>19.95</p>
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<p>DUCK LEG CONFIT with BLACK CHERRY SAUCE <i>Dauphinoise potato, pot-roasted carrots, celery, parsnips & French beans</i> (gf)</p> <p>SLOW-COOKED SHOULDER & LEG OF ROAST SUCKLING PIG <i>prune stuffing, caramelised pork crisp, hispi cabbage, sautéed potatoes, gooseberry compote, rich pan juices</i> (gf)</p> <p>MALABAR FISH CURRY with TOASTED COCONUT <i>grilled king prawn, shallot crisps, coconut rice</i> (gf)</p> <p>GRILLED ROCK LOBSTER TAIL & FRITES <i>prawn butter, French fries, green leaf salad</i> (gf) (no French fries), (df) (no butter)</p> <p>GRILLED LIGHTLY SMOKED SALMON FILLET with TOMATO HOLLANDAISE <i>Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or French fries</i> (gf) (with salad), (df) (without sauce)</p> <p>BLACK TRUFFLE & WILD MUSHROOM RISOTTO <i>celery leaf, toasted pine nuts, mascarpone cream</i> (v), (gf)</p> <p>CRISPY BEEF with SOY & CITRUS GLAZE <i>strips of free-range sirloin, rump and fillet beef, winter salad, citrus dressing, sesame seeds, coconut rice</i> (df)</p> <p>STEAK TARTARE 'MAISON' <i>'house special' free range Cornish beef with egg yolk, cornichons, capers, shallots, herbs, spices, sourdough</i> (gf) (gluten free bread), (df)</p> <p>FREE RANGE CORNISH BEEF BURGER <i>pasture-reared Cornish beef, brioche bun, homemade tomato chutney, French fries</i> (gf) (without bun & fries), (df) (without bun & cheese)</p> <p><i>ADD: Comté cheese 1.50 / melted blue cheese 1.50 / bacon 1.50</i> (gf), bacon (df)</p>	<p>16.95</p> <p>19.50</p> <p>15.50</p> <p>23.50</p> <p>13.90</p> <p>15.50</p> <p>14.50</p> <p>18.50</p> <p>14.25</p>	<p>..... steaks</p> <p><i>All our chargrilled steaks are from 30-day dry-aged beef & are carefully sourced from prime, pasture-reared, Cornish cattle. Add accompagnements below.</i></p> <p>SIRLOIN STEAK 8oz <i>(gf), (df) (no butter)</i></p> <p>FILLET STEAK 8oz <i>(gf), (df) (no butter)</i></p> <p>CHATEAUBRIAND for TWO <i>allow 20 minutes cooking time</i> (gf), (df) (no butter)</p> <p>ONGLET STEAK 8oz <i>'Café de Paris' herb & mustard butter</i> (gf), (df) (no butter)</p> <p><i>ADD: Bearnaise sauce 1.50 (gf), pepper sauce 1.50 (gf).</i></p>	<p>19.95</p> <p>23.90</p> <p>24.90 per person</p> <p>14.50</p>
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ACCOMPAGNEMENTS

<p>FRENCH FRIES (df)</p> <p>CREAMY MASH (gf)</p> <p>DAUPHINOISE POTATO (gf)</p> <p>ROASTED MIXED PUMPKIN <i>crème fraîche & toasted almonds</i> (gf), (df) (no crème fraîche)</p> <p>TENDERSTEM BROCCOLI <i>toasted pinenuts</i> (gf), (df) (no butter)</p> <p>GREEN BEANS (gf), (df) (no butter)</p> <p>MIXED LEAF SALAD (gf), (df)</p> <p>ROQUETTE with PARMESAN (gf)</p>	<p>3.50</p> <p>3.50</p> <p>3.50</p> <p>3.50</p> <p>3.90</p> <p>3.90</p> <p>3.25</p> <p>3.90</p>
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DESSERTS

<p>CHOCOLATE TORTE <i>warm torte, crème anglaise, toasted almonds, vanilla ice cream</i> (v), (gf)</p> <p>JUDE'S ICE CREAM & SORBETS <i>3 scoops with Gavotte biscuit & raspberry coulis. Choose from: Very Vanilla, Truly Chocolate, Strawberries & Cream, Salted Caramel, Coffee ice cream or Raspberry, Mango, Lemon or Green Apple sorbet.</i> (v), ice cream (gf) (no biscuit), sorbets (df)</p>	<p>6.50</p> <p>5.25</p>	<p>THREE-FRUIT MARMALADE CREME BRULEE <i>home-made marmalade</i> (gf)</p> <p>SELECTION of FIVE FRENCH CHEESES <i>Tomme Brulée, St Nectaire, Camembert Calvados, Pont L'Eveque and Fourme d'Ambert served with crackers, dried apricots, walnuts, home-made pear & apple chutney</i> (gf) (with (gf) crackers or bread)</p>	<p>5.90</p> <p>10.00</p>
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(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 are concerned about allergens please ask for our allergens list. All major credit cards are accepted. VAT is included at the prevailing rate. Our normal service charge applies - merci.