

WINTER at BRASSERIE BLANC

'The home of real French cooking'

APERITIFS

OLIVES <i>rustica olives</i> (v), (gf), (df)	2.00	BREAD <i>unsalted butter</i> (v), (gf) (gluten free bread), (df) (no butter)	2.50
TREMPETTES <i>olive tapenade, saffron garlic mayonnaise, virgin olive oil, balsamic vinegar, baguette</i> (v), (gf) (gluten free bread), (df) (no butter)	4.95	ANCHOVY APPETISER <i>anchovy butter, anchovies, sourdough</i> (gf) (gluten free bread), (df) (no butter)	4.95

ENTREES

les Classiques

MORTEAU SAUSAGE & POACHED EGG <i>pan-fried smoked sausage, potato salad, curly endive</i> (gf) (no shallots), (df)	8.55	SALADE BLANC <i>celeriac & apple remoulade, watercress, avocado, deep-fried shallots</i> (v), (gf) (no shallots), (df)	7.50 entree / 12.95 main
MOULES MARINIÈRES or MOUCLADE <i>Shetland Isles mussels with your choice of sauce</i> (gf), (marinière (df) no cream)	7.50	RAINBOW BEETROOT & GOAT'S CURD SALAD <i>smoked gold, candy & red beetroot, goat's curd, beetroot crisps</i> (v), (gf), (df) (no goat's curd)	7.90
CHARCUTERIE <i>saucisson sec, saucisson au génépi, andouille, terrine de campagne, jambon de Bayonne, soused vegetables, toasted sourdough</i> (gf) (gluten free bread), (df)	9.50	POTTED SHRIMPS <i>Tabasco, nutmeg, lemon juice, butter, toasted sourdough</i> (gf) (gluten free bread)	9.50
STEAK TARTARE <i>free range Cornish beef, egg yolk, herbs & spices, sourdough</i> (gf) (gluten free bread), (df)	9.95	ESCARGOTS <i>garlic herb butter, baguette</i> (gf) (gluten free bread)	8.95

PLATS

les Classiques

DUCK LEG CONFIT with BLACK CHERRY SAUCE <i>Dauphinoise potato, pot-roasted carrots, celery, parsnips & French beans</i> (gf)	17.55	'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)	20.45
ROAST HAKE FILLET with SAFFRON SAUCE <i>mussels, clams, kale, new potatoes</i> (gf)	16.95		
CORN-FED CHICKEN with WILD MUSHROOMS <i>seared breast of chicken, black trumpets, wild mushroom sauce, wilted greens, sauté potatoes</i> (gf)	16.50	PAN-SEARED TROUT with CAULIFLOWER PUREE <i>fillet of ocean-reared rainbow trout, cauliflower purée & florets, basil & pine nut pesto</i> (gf)	16.90
SEARED CORNISH KING SCALLOPS <i>prawn & spring onion crushed new potatoes, citrus dressing</i> (gf), (df)	21.50	WILD BOAR SIRLOIN <i>with JUNIPER & BLACK PEPPER</i> <i>roast apple, apple purée, braised chicory, Dauphinoise potato</i> (gf)	21.50
MOULES FRITES <i>Shetland Isles mussels with marinières or saffron mouclade sauce, French fries</i> (gf), (marinière (df) no cream)	14.90 steaks	
TOULOUSE SAUSAGE & MASH <i>traditional Toulouse sausages, pomme purée, Lyonnaise sauce</i> (gf)	14.50	<i>All our chargrilled steaks are from 30-day dry-aged beef & are carefully sourced from prime, pasture-reared, Cornish cattle. Sauces : Bearnaise, Roquefort or pepper sauce 1.80. Add accompagnements below. Sauces</i> (gf)	
GRILLED ROCK LOBSTER TAIL & CHIPS <i>prawn butter, French fries</i> (gf) (no French fries), (df) (no butter)	23.90	SIRLOIN STEAK 10oz (gf), (df) (no butter)	20.25
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)	21.50	FILLET STEAK 8oz (gf), (df) (no butter)	25.80
AROMATIC PEARL BARLEY CAKES <i>pumpkin purée, autumn vegetables, steamed apple, braised chestnuts</i> (v), (df)	12.90	CHATEAUBRIAND for TWO <i>allow 20 minutes cooking time</i> (gf), (df) (no butter)	27.50 per person
		ONGLET STEAK 8oz <i>'Café de Paris' herb & mustard butter</i> (gf), (df) (no butter)	14.50

ACCOMPAGNEMENTS

FRENCH FRIES (df)	3.90	FRENCH BEANS (gf), (df)	4.30
DAUPHINOISE POTATO (gf)	3.90	BUTTERED SEASONAL CABBAGE (gf)	3.90
CREAMY MASH (gf)	3.90	GREEN LEAF SALAD (gf), (df)	3.90
CHANTENAY CARROTS (gf)	3.90	ROQUETTE with PARMESAN (gf), (df) (no cheese)	4.30

(v) Suitable for 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. 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 service charge of 12.5% applies to parties of six or more - merci.