

WINTER at BRASSERIE BLANC

'The home of real French cooking'

APERITIFS

|   |             |   |             |
|---|-------------|---|-------------|
| <b>BLANC DE BLANCS</b><br><i>sparkling French wine, 125ml glass</i> | <b>5.60</b> | <b>TREMPETTES</b><br><i>olive tapenade, saffron garlic mayonnaise,<br/>virgin olive oil, balsamic vinegar, baguette (v)</i> | <b>4.25</b> |
| <b>OLIVES</b><br><i>rustica olives (v)</i>                          | <b>2.00</b> | <b>ANCHOVY APPETISER</b><br><i>anchovy butter, anchovies,<br/>sourdough</i>   | <b>4.25</b> |
| <b>BREAD</b><br><i>unsalted butter (v)</i>                          | <b>2.00</b> |   |             |

ENTREES

*les Classiques*

|   |             |  |                                 |
|---|-------------|--|---------------------------------|
| <b>SMOOTH MEDITERRANEAN FISH SOUP</b><br><i>garlic &amp; saffron rouille, croutons, grated cheese</i>   | <b>6.90</b> | <b>THE 'BB' CHEESE SOUFFLE</b><br><i>warm Ford Farm Coastal Cheddar sauce (v)</i>                          | <b>6.90</b>                     |
| <b>MORTEAU SAUSAGE &amp; POACHED EGG</b><br><i>pan-fried smoked sausage, potato salad, curly endive</i> | <b>7.65</b> | <b>SALADE BLANC</b><br><i>celeriac &amp; apple remoulade, watercress, avocado, deep-fried shallots (v)</i> | <b>6.90 entree / 11.95 main</b> |

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| <b>MOULES MARINIÈRES or MOUCLADE</b><br><i>Shetland Isles mussels with your choice of sauce</i>  | <b>6.90</b> | <b>RAINBOW BEETROOT &amp; GOAT'S CURD SALAD</b><br><i>smoked gold, candy &amp; red beetroot, goat's curd,<br/>beetroot crisps (v)</i> | <b>6.90</b> |
| <b>CHARCUTERIE</b><br><i>saucisson sec, saucisson au génépi, andouille, terrine de campagne,<br/>jambon de Bayonne, soured vegetables, toasted sourdough</i> | <b>8.95</b> | <b>POTTED SHRIMPS</b><br><i>Tabasco, nutmeg, lemon juice, butter, toasted sourdough</i>   | <b>8.50</b> |
| <b>STEAK TARTARE</b><br><i>free range Cornish beef, egg yolk, herbs &amp; spices, sourdough</i>  | <b>8.95</b> | <b>ESCARGOTS</b><br><i>garlic herb butter, baguette</i>   | <b>7.45</b> |

PLATS

*les Classiques*

|   |              |  |              |
|---|--------------|--|--------------|
| <b>DUCK LEG CONFIT with BLACK CHERRY SAUCE</b><br><i>Dauphinoise potato, pot-roasted carrots, celery, parsnips &amp; French beans</i> | <b>16.55</b> | <b>'LE GRAND' STEAK FRITES</b><br><i>Cornish rump steak (9oz), French fries, 'Café de Paris'<br/>herb &amp; mustard butter</i> | <b>19.95</b> |
| <b>BOEUF BOURGUIGNON</b><br><i>slow-cooked blade of beef, red wine, lardons, baby onions,<br/>mushrooms, smooth mash</i>              | <b>16.65</b> | <b>ROAST HAKE FILLET with SAFFRON SAUCE</b><br><i>mussels, clams, kale, new potatoes</i>                                       | <b>15.95</b> |

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|---|--------------|---|-------------------------|
| <b>CORN-FED CHICKEN with WILD MUSHROOMS</b><br><i>seared breast of chicken, black trumpets, wild mushroom sauce,<br/>wilted greens, sauté potatoes</i>    | <b>16.50</b> | <b>PAN-SEARED TROUT with CAULIFLOWER PUREE</b><br><i>fillet of ocean-reared rainbow trout, cauliflower purée &amp; florets,<br/>basil &amp; pine nut pesto</i>  | <b>15.90</b>            |
| <b>SEARED CORNISH KING SCALLOPS</b><br><i>prawn &amp; spring onion crushed new potatoes, citrus dressing</i>  | <b>19.90</b> | <b>WILD BOAR SIRLOIN</b><br><i>with JUNIPER &amp; BLACK PEPPER</i><br><i>roast apple, apple purée, braised chicory, Dauphinoise potato</i>  | <b>21.50</b>            |
| <b>MOULES FRITES</b><br><i>Shetland Isles mussels with marinières or<br/>saffron mouclade sauce, French fries</i>   | <b>13.90</b> | <b>FREE-RANGE CORNISH BEEF BURGER</b><br><i>pasture-reared Cornish beef, brioche bun, French fries (jb)</i><br><i>Add: Comté cheese 1.00 / melted blue cheese 1.00 / bacon 1.25</i><br><i>..... steaks .....</i>              | <b>13.50</b>            |
| <b>TOULOUSE SAUSAGE &amp; MASH</b><br><i>traditional Toulouse sausages, pomme purée, Lyonnaise sauce (jb)</i>   | <b>13.50</b> | <i>All our chargrilled steaks are from 30-day dry-aged beef &amp; are carefully<br/>sourced from prime, pasture-reared, Cornish cattle. Sauces: Bearnaise,<br/>Roquefort or pepper sauce 1.50. Add accompagnements below.</i> |                         |
| <b>GRILLED ROCK LOBSTER TAIL &amp; CHIPS</b><br><i>prawn butter, French fries</i>   | <b>22.90</b> | <b>SIRLOIN STEAK 10oz</b>   | <b>19.95</b>            |
| <b>STEAK TARTARE 'MAISON'</b><br><i>'house special' free range Cornish beef with egg yolk,<br/>cornichons, capers, shallots, herbs, spices, sourdough</i> | <b>18.50</b> | <b>FILLET STEAK 8oz</b>   | <b>23.90</b>            |
| <b>WILD MUSHROOM RAVIOLI</b><br><i>Swiss chard, Coastal Cheddar sauce (v)(jb)</i>   | <b>13.75</b> | <b>CHATEAUBRIAND for TWO</b><br><i>allow 20 minutes cooking time</i>  | <b>24.90 per person</b> |
| <b>AROMATIC PEARL BARLEY CAKES</b><br><i>pumpkin purée, autumn vegetables, steamed apple, braised chestnuts (v)(jb)</i>                                   | <b>11.90</b> | <b>ONGLET STEAK 8oz</b><br><i>'Café de Paris' herb &amp; mustard butter</i>   | <b>13.00</b>            |

ACCOMPAGNEMENTS

|   |             |                                  |             |
|---|-------------|----------------------------------|-------------|
| <b>FRENCH FRIES</b>                     | <b>3.10</b> | <b>FRENCH BEANS</b>              | <b>3.90</b> |
| <b>DAUPHINOISE POTATO</b>               | <b>3.10</b> | <b>BUTTERED SEASONAL CABBAGE</b> | <b>3.10</b> |
| <b>CREAMY MASH</b>                      | <b>3.10</b> | <b>GREEN LEAF SALAD</b>          | <b>3.10</b> |
| <b>CHANTENAY CARROTS</b>                | <b>3.10</b> | <b>ROQUETTE with PARMESAN</b>    | <b>3.90</b> |
| <b>MACARONI CHEESE with TRUFFLE OIL</b> | <b>3.90</b> |                                  |             |

The (jb) mark denotes our jeune blanc dishes suitable for children 8 - 12 yrs, available as half portions at half price. (v) Suitable for vegetarians. Special gluten free & dairy free menus are available. 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.