

BRASSERIE BLANC
'the home of real French cooking'

Apéritifs

OLIVES

rustica olives (v), (gf), (df)

TREMPETTES

olive tapenade, saffron garlic mayonnaise, virgin olive oil,
balsamic vinegar, baguette (v), (gf) (gluten free bread), (df) (no butter)

BREAD

unsalted butter (v), (gf) (gluten free bread), (df) (no butter)

ANCHOVY APPETISER

anchovy butter, anchovies,
sourdough (gf) (gluten free bread), (df) (no butter)

ENTREES

les Classiques

SCOTTISH SALMON, BEETROOT
& HORSERADISH CREME FRAICHE

trio of beetroot, cauliflower florets with
horseradish crème fraîche (gf)

FRENCH ONION SOUP

Gruyère cheese croûtons (gf) (without croûtons)

ESCARGOTS

garlic herb butter, baguette (gf) (gluten free bread)

CRISPY BEEF with SOY & CITRUS GLAZE

strips of free-range sirloin, rump and fillet beef,
winter salad, citrus dressing, sesame seeds (df)

STEAK TARTARE 'MAISON'

free range Cornish beef, egg yolk, herbs & spices,
sourdough (gf) (gluten free bread), (df)

MOULES MARINIÈRE or SAFFRON MOUCLADE

Scottish Hebridean rope-grown mussels with your choice
of sauce: traditional white wine & shallot Marinière or
creamy saffron Mouclade (gf), Marinière (df) (no cream)

CHARCUTERIE for TWO

saucisson sec, saucisson au génépi, andouille, terrine
de campagne, jambon de Bayonne, blue cheese rarebit,
soused vegetables, green salad (gf) & (df) (without rarebit)

PLATS

les Classiques

MOULES FRITES

Scottish Hebridean rope-grown mussels with your choice
of sauce: traditional white wine & shallot Marinière or
creamy saffron Mouclade, French fries, baguette
(gf), Marinière (df) (no cream)

'LE GRAND' STEAK FRITES

Cornish rump steak (9oz), French fries,
'Café de Paris' herb & mustard butter
(gf) (no French fries), (df) (no butter)

DUCK LEG CONFIT with BLACK CHERRY SAUCE

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

SLOW-COOKED SHOULDER
& LEG OF ROAST SUCKLING PIG

prune stuffing, caramelised pork crisp, hispi cabbage,
sautéed potatoes, gooseberry compote, rich pan juices (gf)

MALABAR FISH CURRY with TOASTED COCONUT

grilled king prawn, shallot crisps, coconut rice (gf)

GRILLED ROCK LOBSTER TAIL & FRITES

prawn butter, French fries, green leaf salad
(gf) (no French fries), (df) (no butter)

GRILLED LIGHTLY SMOKED SALMON FILLET
with TOMATO HOLLANDAISE

Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or French fries
(gf) (with salad), (df) (without sauce)

BLACK TRUFFLE & WILD MUSHROOM RISOTTO

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

CRISPY BEEF with SOY & CITRUS GLAZE

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

STEAK TARTARE 'MAISON'

'house special' free range Cornish beef with egg yolk,
cornichons, capers, shallots, herbs, spices, sourdough
(gf) (gluten free bread), (df)

FREE RANGE CORNISH BEEF BURGER

pasture-reared Cornish beef, brioche bun,
homemade tomato chutney, French fries
(gf) (without bun & fries), (df) (without bun & cheese)

ADD: Comté cheese / melted blue cheese / bacon

(gf), bacon (df)

..... steaks

All our chargrilled steaks are from 30-day dry-aged beef & are
carefully sourced from prime, pasture-reared, Cornish cattle.
Add accompagnements below.

SIRLOIN STEAK 8oz

(gf), (df) (no butter)

FILLET STEAK 8oz

(gf), (df) (no butter)

CHATEAUBRIAND for TWO

allow 20 minutes cooking time

(gf), (df) (no butter)

ONGLET STEAK 8oz

'Café de Paris' herb & mustard butter

(gf), (df) (no butter)

ADD: Bearnaise sauce (gf), pepper sauce (gf).

ACCOMPAGNEMENTS

FRENCH FRIES (df)

CREAMY MASH (gf)

DAUPHINOISE POTATO (gf)

ROASTED MIXED PUMPKIN

crème fraîche & toasted almonds (gf), (df) (no crème fraîche)

TENDERSTEM BROCCOLI

toasted pinenuts (gf), (df) (no butter)

GREEN BEANS (gf), (df) (no butter)

MIXED LEAF SALAD (gf), (df)

ROQUETTE with PARMESAN (gf)

DESSERTS

CHOCOLATE TORTE

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

JUDE'S ICE CREAM & SORBETS

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.

(v), ice cream (gf) (no biscuit), sorbets (df)

THREE-FRUIT MARMALADE CREME BRULEE

home-made marmalade (gf)

SELECTION of FIVE FRENCH CHEESES

Tomme Brulée, St Nectaire, Camembert Calvados, Pont L'Eveque
and Fourme d'Ambert served with crackers, dried apricots, walnuts,
home-made pear & apple chutney (gf) (with (gf) crackers or bread)

(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.