



SUNDAY MENU

Dishes as priced or

**TWO COURSES 20.00,
THREE COURSES 25.00**



HOUSE BLOODY MARY 7.75
made with Ketel One vodka,
the perfect partner to our roasts

APERITIFS & NIBBLES

- HOUSE G&T** 5.85
- PROSECCO 125ML** 6.25
- CHAMPAGNE 125ML** 9.90
- BAGUETTE** 2.00
unsalted butter (v) (gf) (with gf bread)
- HALF or WHOLE SOURDOUGH LOAF** 2.00/4.00
unsalted butter (v)
- OLIVES** 2.25
rustica olives (v)
- BAGUETTE & DIPS** 4.25
artisan baguette with a selection of dips:
spiced aubergine & mushroom, spicy citrus,
saffron mayonnaise (v)
- ANCHOVY APPETISER** 4.25
anchovy butter, anchovies & sourdough

SIDES

- French fries (df), Dauphinoise potato (v) (gf), mixed leaf salad (ve) (gf) (df)** 3.50
- Sweet potato wedges, zesty lime mayonnaise (df) (without mayonnaise)** 3.90
- Roasted mixed heritage carrots (ve) (gf) (df)**
- French beans, peas & broad beans (v) (gf), (df) & (ve) (without butter)**
- Roquette with parmesan (gf)**
- Citrus bulgur wheat salad (df)** 4.10

STARTERS

- PEA, BROAD BEAN & RED PEPPER SALAD** 6.00
pea purée, pea shoots, piquillo peppers, crispy shallots & broad beans, tomato & chilli dressing (ve) (df)
- THE 'BB' CHEESE SOUFFLE** 6.95
Ford Farm Coastal Cheddar sauce (v)
- CHICKEN LIVER PARFAIT** 6.95
truffle butter, red onion marmalade, toasted brioche
- MEDITERRANEAN FISH SOUP** 7.75
Gruyère cheese croûtons (gf) (without croûtons)
- GRILLED LIGHTLY SMOKED SALMON with BEETROOT MEDLEY** 8.50
Scottish salmon fillet, trio of beetroot, cauliflower florets with horseradish crème fraîche (gf) (df) (without crème fraîche)

MAINS

THE ROASTS

Our fabulous new roasts come with bottomless rich gravy & roasties plus cauliflower cheese & seasonal vegetables

ROAST PORK SIRLOIN 14.80
outdoor-reared pork, pulled pork bon-bon, apple sauce, black pudding

ROAST CORNISH LAMB & SHEPHERD'S PIE 15.80
shoulder of spring lamb with Provençale stuffing, mini homemade shepherd's pie, slow cooked lamb bon-bon, minted pea purée

ROAST CORNISH BEEF & COTTAGE PIE 17.80
free range beef, mini homemade cottage pie, Yorkshire pudding, pumpkin purée

- FREE RANGE CORNISH BEEF BURGER** 15.75
award winning burger in a sourdough bun, with homemade tomato chutney, garlic mayonnaise & French fries
Includes your choice of Comté cheese, melted blue cheese or bacon (df) (without cheese & mayonnaise)
Add additional topping for 1.50
- HEARTY VEGAN 'CHILLI PIE'** 14.95
rich vegetable & bean chilli with smooth mash topping, mixed leaf salad & your choice of side (ve) (df)
- SCOTTISH SALMON & CRAB FISHPASTE** 14.95
crab mayonnaise, wilted leeks & poached egg & your choice of side
- MARINATED FREE RANGE CHICKEN with SWEET POTATO WEDGES** 16.50
half a roast chicken with lime, paprika & soy glaze, sweet potatoes & lime zest mayonnaise
- COD with PRESERVED LEMON & SQUID INK RISOTTO** 17.50
grilled chilli squid (gf)
- STEAK FRITES 'COMPLET'** 19.95
Cornish sirloin steak (8oz), French fries, 'Cafe de Paris' herb & mustard butter (df) (without butter)
Supplement applies (4.00) when ordering two or three courses.

DESSERTS

- ICE CREAM & SORBETS** please ask your server for today's selection from Judes (v) 5.25
Ice cream (gf) (without biscuit), Sorbets (df) (gf) & (ve) (without biscuit)
- MIXED BERRY PAVLOVA** 5.90
meringue, strawberries, blackberries, raspberry coulis & Chantilly cream (v) (gf)
- ZESTY LEMON TART** Normandy sour cream (v) 6.75
- PISTACHIO SOUFFLE** a BB classic served with rich chocolate ice cream (v) 6.90
- CHOCOLATE MOUSSE CUP with CHERRY COMPOTE** 7.50
chocolate crumble, chocolate cream & mascarpone (v)

CHEESE

SELECTION of FIVE FRENCH CHEESES 10.00
served with crackers, dried apricots, walnuts, homemade pear & apple chutney
* This is not included in the two/three course price offer

(v) Suitable for vegetarians. (ve) Suitable for vegans & 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. Please speak to a manager on duty and read our allergens menu before ordering if you have allergies whatsoever. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary 10% service charge will be added to your bill, this will be shared among the team who prepared & served your food today - thank you. For other Brasserie Blanc locations please check our website www.brasserieblanc.com.