

BRASSERIE BLANC
MENU BLEU 30.00

MEDITERRANEAN FISH SOUP

Gruyère cheese croutons

THE 'BB' CHEESE SOUFFLE

Ford Farm Coastal Cheddar sauce v

TERRINE 'MAMAN BLANC'

Coarse pork & chicken liver pâté, pear & apple chutney, pickled vegetables,
kale crisps & toasted baguette df

DUCK LEG CONFIT with BLACK CHERRY SAUCE

Dauphinoise potato, carrots & French beans gf

BOEUF BOURGUIGNON

slow-cooked blade of beef, red wine, lardons, mushrooms, smooth mash

GRILLED LIGHTLY SMOKED SALMON FILLET with TOMATO HOLLANDAISE

mixed leaf salad or French fries gf

VEGETARIAN 'CHILLI PIE'

rich vegetable & bean chilli, smooth mash topping, mixed leaf salad vegan, df

CHOCOLATE MOUSSE CRUMBLE

chocolate sorbet v

ICE CREAM or SORBET

today's selection, 2 scoops, Gavotte biscuit v, gf (no biscuit) df (sorbet)

LEMON TART

sour cream v

BRASSERIE BLANC
MENU BLANC 40.00

ARTISAN BAKED BREAD *v, gf (gluten free bread), df (no butter)*

MEDITERRANEAN FISH SOUP

Gruyère cheese croutons

THE 'BB' CHEESE SOUFFLE

Ford Farm Coastal Cheddar sauce *v*

PEA, BROAD BEAN & RED PEPPER SALAD

pea purée, peas shoots, piquillo peppers, crispy shallots & broad beans,
tomato & chilli dressing *vegan, gf, df*

DUCK LEG CONFIT with BLACK CHERRY SAUCE

Dauphinoise potato, carrots & French beans *gf*

MALABAR FISH CURRY

roast hake with aromatic spices & coconut milk, grilled King prawn,
shallot crisps & coconut rice *gf, df*

'LE GRAND' STEAK FRITES (8oz)

free range Cornish beef, roast tomato, French fries,
Bearnaise sauce *gf, df (no sauce)*

ROAST BUTTERNUT SQUASH with CITRUS BULGUR WHEAT SALAD

mixed pulses, garden herbs & pomegranate *vegan, df*

COCONUT RICE WITH FRESH MANGO

mango sorbet, minted passionfruit coulis, coconut crisp *vegan, gf & df (no crisp)*

PISTACHIO SOUFFLE

a BB classic served with rich chocolate ice cream *v*

LEMON TART

sour cream *v*

FILTER COFFEE

V suitable for vegetarians, gf gluten free, df dairy free. Some of our dishes contain olive stones, fish bones, nuts and nut derivatives. Our menu descriptions do not list all ingredients or allergens. If you have any concerns about allergens please speak to a member of staff. All major credit cards accepted. VAT included at the prevailing rate.

BRASSERIE BLANC MENU ROUGE 50.00

ARTISAN BAKED BREAD *v, gf (gluten free bread), df (no butter)*

CHICKEN LIVER PARFAIT

truffle butter, red onion marmalade, toast

POTTED CROMER CRAB & AVOCADO

prawn butter & sourdough toast *gf (gluten free bread)*

GRILLED LIGHTLY SMOKED SALMON with BEETROOT MEDLEY

cauliflower florets, horseradish crème fraîche *gf*

PEA, BROAD BEAN & RED PEPPER SALAD

pea purée, peas shoots, piquillo peppers, crispy shallots & broad beans, tomato & chilli dressing *vegan, gf, df*

SLOW-COOKED LAMB TAGINE

Apricots, golden sultanas, pistachio & almond couscous

GRILLED COD WITH PRESERVED LEMON & SQUID INK RISOTTO

with grilled chilli squid *gf*

FILLET STEAK (8oz)

free range Cornish beef, French fries, grilled tomato, Bearnaise sauce *gf, df (no sauce)*

ROAST BUTTERNUT SQUASH with CITRUS BULGUR WHEAT SALAD

mixed pulses, garden herbs & pomegranate *vegan, df*

PISTACHIO SOUFFLE

a BB classic served with rich chocolate ice cream *v*

CHOCOLATE MOUSSE CUP with CHERRY COMPOTE

chocolate crumble, chocolate cream & mascarpone *v*

MIXED BERRY PAVLOVA

meringue, berries, raspberry coulis & Chantilly cream, ice cream *v, gf*

CHEESE SELECTION

French cheeses served with crackers, chutney & dried fruit & nuts *gf (gluten free crackers/bread)*

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