

June SET MENU

TWO COURSES *from 11.95*
ADD A THIRD COURSE *for 3.50*

Served Monday to Saturday until 6.30pm
Available evenings Monday to Thursday from 6.30pm

STAR INGREDIENT: RHUBARB



*Delivered straight to our kitchen on the day it is harvested from the field,
sweet and tangy rhubarb from family-owned Secrett's Farm in the heart
of beautiful Surrey.*

For more information visit brasserieblanc.com/rhubarb

STARTERS

ROAST RHUBARB, FENNEL & PINK GRAPEFRUIT SALAD
citrus dressing (ve) (gf) (df)

SPICED SMOKED HADDOCK SOUP

POTATO, LEEK, CRUMBLLED FREE-RANGE EGG & BABY GEM SALAD
Dijon mustard dressing (v) (gf) (df)

MAINS

SEARED CORNISH MACKEREL FILLET
spiced rhubarb chutney, spring vegetables, new potatoes, white wine dressing (gf) (df)

PAN-FRIED CORN-FED CHICKEN LEG
roast tomato sauce, Mediterranean vegetables, lemon-thyme sauté potatoes (gf) (df)

STEAK FRITES
garlic & herb butter, fries, green salad (2.00 supplement)

AVOCADO ON SOURDOUGH TOAST
poached free-range eggs, Pickering watercress, virgin olive oil, chive & chilli sprinkles (v)

DESSERTS

'SECRETT'S FARM' RHUBARB FOOL
cat's tongue biscuit (v) (gf) (without biscuit)

LEMON POSSET
cat's tongue biscuit (v) (gf) (without biscuit)

STICKY TOFFEE PUDDING
toffee sauce, vanilla ice cream (v)