



SUNDAY MENU

Dishes as priced or

TWO COURSES 21.00

ADD A THIRD COURSE FOR 5.00



HOUSE BLOODY MARY 8.50
made with Ketel One vodka,
the perfect partner to our roasts

APERITIFS & NIBBLES

- HOUSE G&T** 6.60
- ST-GERMAIN ELDERFLOWER LIQUEUR SPRITZ** 7.95
- LANSON PERE ET FILS 125ML** 9.90
Champagne.
- OLIVES** 2.25
rustica olives (v) (gf) (df)
- BAGUETTE** 2.50
unsalted butter (v)
- BAGUETTE & DIPS** 4.95
artisan baguette with a selection of dips:
spiced aubergine & mushroom, spicy citrus,
saffron mayonnaise (v) (df)
- ANCHOVY APPETISER** 4.95
anchovy butter, anchovies & sourdough (df) (no butter)

SIDES

- French fries** (df), 3.90 (each)
mixed leaf salad (ve) (gf) (df)
- spinach with coastal cheddar sauce** (v) 4.75
- sweet potato wedges** (df) 4.30 (each)
dauphinoise potato (v) (gf)
French beans & crispy shallots (v)
roquette & parmesan salad (v) (gf)

STARTERS

- THE 'BB' CHEESE SOUFFLE** 7.50
Ford Farm Coastal Cheddar sauce (v)
- MEDITERRANEAN FISH SOUP** 8.50
Gruyere cheese, croûtons, saffron rouille (gf) (without croûtons)
- CHICKEN LIVER PARFAIT** 7.50
truffle butter, red onion marmalade, toasted brioche (gf) (gluten free bread)*
- POTTED CORNISH CRAB & AVOCADO** 9.75
prawn butter & sourdough toast (gf) (gluten free bread)*
- SPICED THAI SAMOSAS** 6.75
homemade pastries filled with spicy winter vegetables, soy citrus dipping sauce, coconut & cashew cream (ve) (df)

MAINS

THE ROASTS

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

- ROAST CORNISH BEEF & COTTAGE PIE 17.80**
free range beef, mini homemade cottage pie, Yorkshire pudding, pumpkin purée
- 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 lamb with Provençale stuffing, mini homemade shepherd's pie,
slow-cooked lamb bon-bon, mited pea purée

- MALABAR FISH CURRY with TOASTED COCONUT** 16.90
roast hake with aromatic spices & coconut milk, grilled king prawn,
shallot crisps & coconut rice (gf) (without shallots) (df)
- GRILLED COD with PRESERVED LEMON MARINADE & CHILLI SQUID** 17.50
squid ink risotto & grilled chilli squid (gf)
- SALMON & SMOKED HADDOCK FISHCAKE** 18.40
wilted kale, leeks & peas, tartare sauce, free range poached egg & your choice of side
- STEAK FRITES 'COMPLET'** 20.45
Cornish sirloin steak (8oz), French fries, 'Cafe de Paris' herb & mustard butter (df) (on request) (gf) (without fries)
Supplement applies (4.00) when ordering two or three courses
- FREE RANGE CORNISH BEEF BURGER** 16.45
award winning burger in a sourdough bun with homemade tomato chutney, garlic mayonnaise,
French fries and a choice of toppings: Comté cheese, melted blue cheese or bacon (df) (without cheese)
Additional topping for 1.50
- WILD MUSHROOM & TRUFFLE RISOTTO** 15.95
creamy risotto, ceps & mixed wild mushrooms, black truffle oil, Mascarpone cream (v) (gf)
- MARINATED FREE-RANGE CHICKEN with SWEET POTATO WEDGES** 17.50
half a roast chicken with lime, paprika & soy glaze, sweet potatoes & lime zest mayonnaise (df)
- SMOKED PORK BELLY with APPLE** 18.50
free range pork belly, braised cabbage, Dauphinoise potato, roasted & puréed apple, pan jus (gf)

DESSERTS

- APPLE & SULTANA CRUMBLE** vanilla ice cream (ve) (df) 6.50
- BLACKCURRANT PAVLOVA** 8.25
meringue, blackcurrants and blackcurrant coulis with Chantilly cream & homemade marshmallows (gf)
- PISTACHIO SOUFFLE** a BB classic served with rich chocolate ice cream (v) 8.50
- CHOCOLATE DELICE** 8.50
crispy feuillantine base, velvety chocolate ganache, praline panacotta cream, hazelnuts
- ICE CREAM & SORBETS** please ask your server for today's selection 5.40
our ice creams & sorbets are (ve), (gf) & (df) without the biscuit, with the exception of the strawberry,
which contains dairy

CHEESES

- 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

*Gluten free bread contains dairy (v) Suitable for vegetarians. (ve) Suitable for vegans & vegetarians. (gf) Gluten free. (df) Dairy free. Some of our dishes contain olive or date stones, fish bones, shot, nuts and nut derivatives. Our menu descriptions do not list all ingredients or allergens. Flour, nuts and other allergens are present in our kitchens. If you are at all concerned about allergens please ask for our allergens list. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary 12.5% service charge will be added to your bill for parties of six or more, 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.