BRASSERIE BLANC

2022 Autumn Winter VIRGIN EXPERIENCE

Allergens Report

Please let us know of any allergies before you order. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, kitchens are busy environments so we cannot guarantee their total absence in our dishes.

Y = Contains

M = May Contain

Where an allergen is shown as M this dish MAY CONTAIN gluten. Whilst we do not use gluten in these dishes, they contain ingredients from third party suppliers who state that they are made in a factory that also handles gluten products.

DATE: 22nd September 2022

Allergens

Dish	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphur Dioxide	Unknown Allergens
OLIVES / Rustica olives															
BAGUETTE with Netherend Farm salted butter	Y Whe Rye Bar Oat						Y Alm Brz Cas Haz Mac Pec Pis Wal	Y	Y	Y		Y	Y	Y	
BAGUETTE without butter	Y Whe Rye Bar Oat						Y Alm Brz Cas Haz Mac Pec Pis Wal	Y	Y	Y		Y	Y	Y	

Dish	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphur Dioxide	Unknown Allergens
BAGUETTE & DIPS (Saffron rouille, olive oil & balsamic & spiced roast tomato & pepper)	Y Whe Rye Bar Oat						Y Alm Brz Cas Haz Mac Pec Pis Wal	Y	Y	Y		Y	Y	Y	
BAGUETTE & DIPS (Choose from)	Y Whe Rye Bar Oat						Y Alm Brz Cas Haz Mac Pec Pis Wal	Y	Y	Y		Y	Y	Y	
Saffron Rouille / Mayonnaise									Y						
Olive oil & balsamic reduction														Y	
Ezme (Spiced roasted tomato & peppers)															
BREAD GLUTEN FREE									Y						
ANCHOVY APPETISER	Y Whe Bar			Y						Y					
CHEESE SOUFFLE with Ford Farm rich Coastal Cheddar sauce	Y Whe Rye Bar Oat						Y Alm Brz Cas Haz Mac Pec Pis Wal	Y	Y	Y		Y	Y	Y	
PATE de CAMPAGNE coarse pork terrine with pickles, sourdough & pear chutney	Y Whe Bar								Y	Y	Y	Y		Y	
BEETROOT TERRINE horseradish cream, marinated beetroot & watercress salad	Y Oat					Y					Y	Y		Y	
GRESSINGHAM DUCK LEG CONFIT with NLACKBERRY SAUCE Loomswood Farm duck, French beans, carrots, Dauphinoise potato, poached blackberries										Y				Y	

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MOROCCAN VEGETABLE TAGINE harissa aubergine, roast butternut squash, peppers, olives, harissa & lemon dressing with pistachio & almond couscous	Y Whe Rye Bar Oat				Y	Y	Y Alm Brz Cas Haz Mac Pec Pis Wal	Y			Y		Y	Y	
CHALKSTREAM TROUT with BROWN SHRIMPS caulif lower purée, beurre noisette, spring onion crushed potatoes, capers & parsley		Y		Y					Y	Y		Y		Y	
FREE RANGE BEEF BURGER (Brioche Bun)	Y Whe						Y Wal	Y	Y	Y		Y	Y	Y	
ADD : Bacon															
ADD : Chorizo Ketchup											Y			Y	
ADD : Emmental										Y					
ADD : Gorgonzola										Y					
STICKY TOFFEE PUDDING, cocoa & citrus crisp, Normandy creme friache	Y Whe Rye Bar Oat				Y		Y Alm Brz Cas Haz Mac Pec Pis Wal	Y	Y	Y	Y	Y		Y	
PISTACHIO SOUFFLE	Y Whe				Y		Y Alm Brz Cas Haz Mac Pec Pis Wal	Y	Y	Y		Y		Y	
BRAMLEY APPLE & BLACKBERRY CRUMBLE with Normandy crème fraîche										Y				Y	
BRAMLEY APPLE & BLACKBERRY CRUMBLE with vanilla ice cream					Y		Y Alm Brz Cas Haz Mac Pec Pis Wal	Y	M	M				Y	

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FRENCH FRIES / CHIPS	M Whe														
BUTTERED FRENCH BEANS										Y					
SWEET POTATO FRIES	M Whe														
TRUFFLED CELERIAC MASH										Y	Y				
CHARRED HISPI CABBAGE crisp spiced corn										Y					
MIXED LEAF SALAD without dressing												Y			
Choice of dressing: classic French												Y		Y	
Choice of dressing: house balsamic with fig leaf oil														Y	
HOUSE COLESLAW	M Whe Rye Bar Oat				Y		Y Alm Brz Cas Haz Mac Pec Pis Wal		Y		Y			Y	

* Allergens marked with 'M' may contain that allergen.

Yes May Contain

	Allergen
Whe	Wheat
Rye	Rye

Bar	Barley
Oat	Oats
Alm	Almonds
Brz	Brazil Nuts
Cas	Cashews
Haz	Hazelnuts
Mac	Macadamia
Pec	Pecan
Pis	Pistachio
Wal	Walnuts

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