

Seasonal notes

Each moment of the year has its own beauty but autumn brings such a bounty of colour, richness & produce that for food-lovers it seems almost the most beautiful of all. Enjoy the flavours of autumn with us...

APERITIFS

SIGNATURE G&T

Tanqueray gin, St-Germain elderflower liqueur, Fever-Tree Refreshingly Light Mediterranean tonic, lemon wedge, cucumber slice, rosemary sprig / 7.60

HOUSE BLOODY MARY

Ketel One vodka, tomato juice & a perfectly balanced blend of spices & seasoning / 8.10

BLOOD ORANGE PALOMA

Patrón Silver tequila, pink grapefruit juice, Fever-Tree blood orange soda, fresh lime juice, agave syrup, grapefruit slice, lime wedge / 10.10

LANSON PERE ET FILS

CHAMPAGNE (ve) crisp, zesty, elegant (125ml glass) / 9.95

TO START

we love

CRAB & SWEETCORN BON-BONS

celeriac & apple salad, chipotle mayonnaise / 9.25

WILD MUSHROOM

FRICASSEE (ve) truffled arancini / 9.95

MEDITERRANEAN FISH SOUP

traditionally served with Gruyère cheese, croutons & saffron rouille / 8.25

MORTEAU SAUSAGE

& POTATO SALAD pan-fried smoked Morteau sausage, white wine potato salad, poached free-range egg, curly endive & Dijon mustard / 9.25

BEETROOT TERRINE (ve)

horseradish cream, marinated beetroot & watercress salad / 8.95

NIBBLES

OLIVES (ve)

Rustica olives / 2.95

BAGUETTE (v) | (ve) without butter

with Netherend Farm salted butter / 3.65

BAGUETTE with DIPS (v)

saffron rouille, olive oil & balsamic reduction, spiced roast tomato & red pepper / 5.25

ANCHOVY APPETISER

anchovy butter, anchovies, sourdough / 4.95

CHEESE SOUFFLE (v)

with Ford Farm rich Coastal Cheddar sauce / 6.95

GRILLED MACKEREL

with GREEN APPLE SAUCE fresh apple & caper salad, parsley oil / 9.95

BAKED SAINT-MARCELLIN CHEESE

truffle honey / 8.50

PATE de CAMPAGNE

coarse pork terrine with pickles, sourdough & pear chutney / 9.50

MOULES MARINIERE

rope-grown Scottish mussels with a traditional white wine & shallot sauce, baguette / 8.95

ESCARGOTS

six snails with garlic & herb butter, baguette / 7.45

MAINS

FROM THE FARM & GRILL

Sourced with care from some of the best producers & farmers in the country

seasonal favourite

CHICKEN BALLOTINE with WILD MUSHROOMS truffled celeriac mash, French beans, jus gras / 19.95

SLOW-COOKED

BOEUF BOURGUIGNON red wine sauce, lardons, baby onions, mushrooms & smooth mash / 19.50

MERGUEZ SAUSAGE TAGINE (JB)

roast butternut squash, peppers, olives, harissa & lemon dressing with pistachio & almond couscous / 16.95

DUCK LEG CONFIT with

BLACKBERRY SAUCE French beans, carrots, Dauphinoise potato, poached blackberries / 18.95

Prime British chargrilled steak

Aubrey Allen, butcher to the Royal Family, selects for us the very best, grass-fed beef which is ethically reared & 30-day dry aged for flavour & tenderness

Our steaks are served with French fries, green salad & a garlic tomato

OUTDOOR-REARED APPLEWOOD SMOKED PORK RIBEYE

Lincolnshire pork with armagnac soaked prune, Dauphinoise potato, charred hispi cabbage & pork crackling / 19.50

HALLOUMI BURGER with

HOUSE COLESLAW (v) (JB) Laverstoke Park buffalomi, lime & paprika mayonnaise, guacamole, spiced mango chutney, house coleslaw & French fries / 14.95

FREE-RANGE BEEF BURGER

brioche bun, tomato chutney, garlic mayonnaise & French fries / 14.95
Add: chorizo ketchup 1.50, bacon 2.00, Gorgonzola 1.50, Emmental 1.50

RUMP (8oz) / 19.95

SIRLOIN (8oz) / 26.75

FILLET (7oz) / 29.95

CHATEAUBRIAND for TWO (14oz) / 59.90

(allow 20 minutes for cooking & resting)
Add: 'Café de Paris' butter, Béarnaise, Roquefort, peppercorn sauce (1.95 each)

FROM THE SEA & RIVER

Fish & seafood from abundant, sustainable sources top-rated by the Good Fish Guide

seasonal favourite

PAN-FRIED COD with MARINIERE SAUCE rope-grown Scottish mussels, clams, samphire, leeks & new potatoes / 18.75

CHALKSTREAM® TROUT

with BROWN SHRIMPS (JB) cauliflower purée, beurre noisette, spring onion crushed potatoes, capers & parsley / 16.95

MALABAR FISH CURRY

with TOASTED COCONUT roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice / 18.95

MOULES MARINIERE

rope-grown Scottish mussels with a creamy white wine & shallot Marinière sauce, French fries / 16.95

FROM THE FIELD

From hand-picked suppliers who care passionately about quality

seasonal favourite

GRILLED CAULIFLOWER STEAK with PARSLEY & WALNUT PESTO (ve) herb & nut breadcrumb, sweet potato fries / 15.25

MOROCCAN VEGETABLE

TAGINE (ve) (JB) harissa aubergine, roast butternut squash, peppers, olives, harissa & lemon dressing with pistachio & almond couscous / 14.95

BULGUR WHEAT SALAD (ve)

wild mushrooms, roast beetroot & butternut squash, tarragon oil, crispy kale / 14.75

TO FINISH

we love

CHOCOLATE DELICE (v) crisp feuilletine base, dark chocolate ganache, cacao tuile, glazed hazelnuts & pistachios, dark chocolate sauce, honeycomb ice cream / 8.50

PISTACHIO SOUFFLE (v)

a BB classic served with rich chocolate ice cream / 8.50

BRAMLEY APPLE & BLACKBERRY CRUMBLE (v)

Normandy crème fraîche / 7.95
(ve) with vanilla ice cream

STICKY TOFFEE PUDDING (v)

cocoa & citrus crisp, nougatine, Normandy crème fraîche / 6.95

We welcome children

For little ones we have our children's menu. Please ask your server for a copy. We also have "Jeune Blanc" (JB) dishes for children who can try half portion main dishes for half price.

(v) Suitable for vegetarians

(ve) Suitable for vegans

Some of our dishes may contain olive stones, date stones or fish bones.

For calorie information, please see reverse

SIDES

FRENCH FRIES (ve) / 3.95

FRENCH BEANS (v) / 4.25

SWEET POTATO FRIES (ve) / 4.25

TRUFFLED CELERIAC MASH (v) / 4.25

CHARRED HISPI CABBAGE crisp spiced corn (v) / 3.95

MIXED LEAF SALAD (ve) choice of dressing: classic French or house balsamic with fig leaf oil / 3.95

HOUSE COLESLAW (v) / 3.95

BLACKCURRANT TRIO (ve) poached blackcurrants, blackcurrant mousse & sorbet, crystallised violets / 7.95

JUDE'S ICE CREAM & SORBETS (v) | (ve) without biscuit three scoops with Gavotte biscuit / 5.75
Ice cream: vanilla, chocolate, strawberry, salted caramel, coconut, honeycomb
Sorbet: raspberry, mango, lemon, blood orange, blackcurrant

CHEESE SELECTION Cornish Brie, Stilton, Morbier, Ossau-Iraty & Rosary goat's cheese served with crackers & accompaniments / 12.00

Discover more about our cheeses at brasserieblanc.com/theartofcheese

ALLERGENS: Please scan the QR code for allergen information or speak to your server. Whilst we have protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our food & drink.

A discretionary 10% service charge will be added to your bill & fairly distributed among the team who prepared & served your food today. The gratuity is discretionary – please ask us if you would like us to remove it from the bill.



SCAN FOR ALLERGENS