

Sunday Menu

AVAILABLE UNTIL 5 PM
subject to availability thereafter

TWO COURSES for 23.50 | ADD A THIRD for 5.00 (or dishes as priced)

APERITIFS

SIGNATURE G&T

Tanqueray gin, St-Germain elderflower liqueur, Fever-Tree Refreshingly Light Mediterranean tonic, lemon wedge, cucumber slice, rosemary sprig / 8.35

HOUSE BLOODY MARY

Ketel One vodka, tomato juice & a perfectly balanced blend of spices & seasoning / 8.85

BLOOD ORANGE PALOMA

Patrón Silver tequila, pink grapefruit juice, Fever-Tree blood orange soda, fresh lime juice, agave syrup, grapefruit slice, lime wedge / 10.85

LANSON PERE ET FILS

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

TO START

we love

CRAB & SWEETCORN BON-BONS

celeriac & apple salad, chipotle mayonnaise / 7.75

WILD MUSHROOM

FRICASSEE (ve) / 9.95
truffled arancini

MEDITERRANEAN FISH SOUP

traditionally served with Gruyère cheese, croutons & saffron rouille / 8.95

NIBBLES

OLIVES (ve)

Rustica olives / 3.25

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 / 7.95

PATE de CAMPAGNE

coarse pork terrine with pickles, sourdough & pear chutney / 9.95

BEETROOT TERRINE (ve)

horseradish cream, marinated beetroot & watercress salad / 8.95

ESCARGOTS

six snails with garlic & herb butter, baguette / 7.95

MAINS

The Roasts

Our roasts are served with cauliflower cheese, roast seasonal vegetables, kale & bottomless roast potatoes, Yorkshires & gravy.

Award-winning butcher, Aubrey Allen, supplies the highest quality, ethically reared meat for our delicious roasts.

FROM THE FARM & GRILL

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

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 / 19.95

FREE-RANGE BEEF BURGER

brioche bun, tomato chutney, garlic mayonnaise & French fries / 15.95
Add: chorizo ketchup 1.50, bacon 2.00, Gorgonzola 1.50, Emmental 1.50

OUTDOOR-REARED APPLEWOOD SMOKED PORK RIBEYE

Lincolnshire pork with armagnac soaked prune, Dauphinoise potato, charred hispi cabbage & pork crackling / 19.95

STEAK FRITES

rump steak (8oz), French fries, 'Café de Paris' herb & mustard butter / 20.95
(4.00 supplement applies when ordering two or three courses)

ROAST BEEF (JB)

grass-fed British beef with horseradish sauce / 19.50

HALF A ROAST GRAIN-FED CHICKEN (JB) / 19.50

BEETROOT & SMOKED

CHEDDAR PARCEL (v) with orange zest & truffled artichoke pesto / 16.95

FROM THE SEA

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

PAN-FRIED COD

with MARINIÈRE SAUCE rope-grown Scottish mussels, clams, samphire, leeks & new potatoes / 19.75

MALABAR FISH CURRY

with TOASTED COCONUT roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice / 19.50

MOULES MARINIÈRE

rope-grown Scottish mussels with a creamy white wine & shallot Marinière sauce, French fries / 17.95

FROM THE FIELD

From hand-picked suppliers who care passionately about quality

MOROCCAN VEGETABLE TAGINE (ve) (JB)

harissa aubergine, roast butternut squash, peppers, olives, harissa & lemon dressing with pistachio & almond couscous / 15.95

GRILLED CAULIFLOWER STEAK with PARSLEY & WALNUT PESTO (ve)

herb & nut breadcrumb, sweet potato fries / 16.25

SIDES

FRENCH FRIES (ve) / 4.25

FRENCH BEANS (v) / 4.50

SWEET POTATO FRIES (ve) / 4.50

TRUFFLED CELERIAC
MASH (v) / 4.50

CHARRED HISPI CABBAGE
crisp spiced corn (v) / 4.25

MIXED LEAF SALAD (ve)
choice of dressing: classic French or house balsamic with fig leaf oil / 4.25

HOUSE COLESLAW (v) / 4.25

TO FINISH

we love

CHOCOLATE DELICE (v)

crisp feuilletine base, dark chocolate ganache, cacao tuile, glazed hazelnuts & pistachios, dark chocolate sauce, honeycomb ice cream / 9.50

PISTACHIO SOUFFLE (v)

a BB classic served with rich chocolate ice cream / 9.50

BRAMLEY APPLE & BLACKBERRY CRUMBLE (v)

Normandy crème fraîche / 8.45
(ve) with vanilla ice cream

STICKY TOFFEE PUDDING (v)

cocoa & citrus crisp, nougatine, Normandy crème fraîche / 7.95

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

BLACKCURRANT TRIO (ve)

poached blackcurrants, blackcurrant mousse & sorbet, crystallised violets / 8.95

JUDE'S ICE CREAM & SORBETS (v) | (ve) without biscuit

three scoops with Gavotte biscuit / 6.75
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 / 12.50

(Cheese is not included in the two or three course price offer)

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 12.5% 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