

SPRING / SUMMER at BRASSERIE BLANC

'The home of real French cooking'

APERITIFS

OLIVES <i>rustica olives</i> (V)	2.00	BREAD <i>unsalted butter</i>	1.50
TREMPETTES <i>olive tapenade, saffron garlic mayonnaise, virgin olive oil, balsamic vinegar, baguette</i> (V)	2.90	ANCHOVY APPETISER <i>anchovy butter, anchovies, sourdough</i>	2.90

ENTREES

les Classiques

MEDITERRANEAN FISH SOUP <i>garlic & saffron rouille, croutons, grated cheese</i>	6.50	CHEESE SOUFFLE <i>mature Cheddar sauce</i> (V)	6.50
ESCARGOTS <i>garlic herb butter, baguette</i>	7.40	STEAK TARTARE <i>free-range Cornish beef, egg yolk, herbs, sourdough</i>	8.95

CRISPY GOAT'S CHEESE PARCEL <i>pea & broad bean salad, tomato & chilli dressing</i>	6.90	CHILLI & GINGER SQUID <i>coriander, roquette, curly endive, grilled courgette, aubergine, smoked paprika & red pepper dressing</i>	7.40
CHARCUTERIE <i>Bayonne ham, rosette de Lyon, salami, pork rillettes, coppa, Savoyard sausage, pickles, sourdough</i>	6.90	POTTED CROMER CRAB <i>avocado, shallot & coriander guacamole, prawn butter, toasted pain de campagne</i>	8.50
MAMAN BLANC'S SALADS <i>cherry tomato, celeriac remoulade, dressed grated carrot, cucumber & dill with crème fraîche, pickled vegetables, potato & crème fraîche</i> (V)	6.90	MOULES MARINIÈRES or MOUCLADE <i>Shetland Isles mussels with your choice of sauce</i>	6.90

PLATS

les Classiques

BŒUF BOURGUIGNON <i>red wine, lardons, baby onions, mushrooms, smooth mash</i>	16.50	'LE GRAND' STEAK FRITES <i>Cornish rump steak (9oz), French fries, 'Café de Paris' herb & mustard butter</i>	19.50
ROAST BARBARY DUCK with CITRUS SAUCE <i>tender duck breast & leg confit, Dauphinoise potato, pot-roasted carrots</i>	18.50	GRILLED COD FILLET 'AU CITRON' <i>preserved lemon marinade, new potatoes & summer vegetables, roast tomato sauce</i>	14.50

PIÉMONTAISE CHICKEN SALAD <i>corn-fed chicken breast, roquette & baby gem lettuce, Grana cheese, black olives, crouton, creamy caper & anchovy dressing</i> (jb)	14.50	CHILLI & GINGER SQUID <i>coriander, roquette, curly endive, grilled courgette, aubergine, smoked paprika & red pepper dressing</i>	13.50
SEARED CORNISH KING SCALLOPS <i>prawn & spring onion crushed new potatoes, citrus dressing</i>	19.90	LAMB CUTLETS & MOROCCAN VEGETABLES <i>yellow split-peas, toasted almond & apricot couscous</i> (jb)	18.50
MOULES FRITES <i>Shetland Isles mussels with marinières or saffron mouclade sauce, French fries</i>	13.90	'LE BURGER' <i>pasture-reared Cornish beef, Comté cheese, brioche bun, French fries</i> (jb)	13.50
SEARED SHETLAND ISLES SALMON FILLET <i>pickled vegetables, dill crème fraîche, French fries</i> (jb)	13.90 steaks	
BŒUF STROGANOFF <i>mushrooms, gherkin, paprika & cream, pilaf rice</i> (jb)	13.50	<i>All our chargrilled steaks are from 30-day dry-aged beef & are carefully sourced from prime, pasture-reared, Cornish cattle. Sauces : Bearnaise, Roquefort or pepper sauce 1.50. Add accompagnements below.</i>	
STEAK TARTARE 'MAISON' <i>'house special' free-range Cornish beef with egg yolk, cornichons, capers, shallots, herbs, spices & sourdough</i>	19.90	SIRLOIN STEAK 10oz	19.70
PAN-FRIED CHICKPEA & CORIANDER CAKES <i>smoked aubergine, roast tomato sauce</i> (V) (jb)	11.50	FILLET STEAK 8oz	23.90
		CHATEAUBRIAND for TWO	24.90 per person
		ONGLET STEAK 8oz <i>'Café de Paris' herb & mustard butter</i>	13.00

ACCOMPAGNEMENTS

FRENCH FRIES	3.10	FRENCH BEANS	3.90
DAUPHINOISE POTATO	3.10	GREEN LEAF SALAD	3.10
NEW POTATOES	3.10	HOUSE COLESLAW SALAD	2.60
CHANTENAY CARROTS	3.10	ROQUETTE with PARMESAN	3.90

The (jb) mark denotes our jeune blanc dishes suitable for children 8 - 12 yrs, available as half portions at half price. (V) Suitable for vegetarians. Special gluten free & dairy free menus are available. Some of our dishes contain olive stones, fish bones, nuts & nut derivatives & our menu descriptions do not list all ingredients. If you have any concerns about the presence of allergens, please speak to a member of staff. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary service charge of 12.5% applies to parties of six or more - merci.