

BRASSERIE BLANC

SUMMER MENU



"I am often asked what a Brasserie Blanc really is. Well, if Le Manoir aux Quat'Saisons is a delicate waltz then the Brasseries are the Can Can!"

Signature

APÉRITIFS / Appetisers

STONE BAKED BAGUETTE WITH SAFFRON GARLIC MAYONNAISE, OLIVE PASTE TAPENADE, VIRGIN OLIVE OIL AND BALSAMIC VINEGAR £3.20
ROSE HARISSA OLIVES £1.70

PLATEAU VARIÉ / Selection Board

GUINEA FOWL RILLETTES, MILANO SALAMI, SEARED MACKEREL, APPLE AND PEAR CHUTNEY, CUCUMBER CRÈME FRAÎCHE, CARROT VINAIGRETTE, CELERIAC REMOULADE £11.90
(shared starter for two or main course for one)

HORS D'OEUVRES / Starters

CUCUMBER GAZPACHO, PICKLED CUCUMBER, CRÈME FRAÎCHE ✓ £5.30
Gaspacho de concombres
GUINEA FOWL RILLETTES, PICKLED VEGETABLES £7.50
Rillettes de pintade
STEAK TARTARE £9.70
Hand minced Cornish fillet steak, egg yolk, capers, shallots, gherkins, Dijon mustard and Tabasco
CRISPY GOAT'S CHEESE PARCEL, FRENCH BEANS, TOMATO CHUTNEY ✓ £8.50
Bourse de chèvre
MAMAN BLANC'S MISCELLANY OF SALADS ✓ £7.50
Carrot vinaigrette, celeriac remoulade, cherry tomatoes, cucumber crème fraîche, radishes and soured vegetables
GRILLED SOUSED CORNISH MACKEREL FILLET, FENNEL SALAD £7.80
Filet de maquereaux au fenouil
FRESH GOAT'S CURD WITH HERBS AND LEMON ZEST ✓ £8.20
Chèvre frais aux herbes
HOT SMOKED LOCH DUART SALMON, PICKLED CUCUMBER, HORSERADISH CREAM £9.20
Saumon fumé à chaud
BURGUNDIAN SNAILS IN GARLIC HERB BUTTER £8.60
Escargots à la Bourguignonne
AVOCADO, TOMATO AND GREEK YOGHURT SALAD ✓ £6.40
Tian d'avocat

LÉGUMES ET SALADES / Side Orders

FRENCH FRIES / MINTED NEW POTATOES / SMOOTH MASH £3.30
BUTTERED CHANTENAY CARROTS £3.30
SPRING CABBAGE / FRENCH BEANS £3.30
GREEN OR MIXED SALAD £3.30
ROQUETTE AND PARMESAN SALAD £4.10
MAMAN BLANC'S MISCELLANY OF SALADS £7.50

PLATS CUISINES / Main Courses

SLOW BRAISED LAMB SHOULDER WITH OLIVES £19.70
Navarin d'agneau
BEEF STROGANOFF, PILAF RICE **JB** £13.20
Bœuf Stroganoff
OLIVE STUFFED CHICKEN, GREEN BEANS, ROAST TOMATO SAUCE £16.10
Poulet Provençale
TOULOUSE SAUSAGES, ONION GRAVY, SMOOTH MASH **JB** £10.70
Saucisse de Toulouse, pomme purée
PAN FRIED LAMB'S LIVER, SPRING GREENS, SMOOTH MASH £13.50
Foie d'agneau, beurre Montpellier
NORTH ATLANTIC COD FILLET, PRAWN POTATOES £17.80
Cabillaud, pomme crevettes
GRILLED LOCH DUART SALMON FILLET, TOMATO HOLLANDAISE, FRENCH FRIES **JB** £12.40
Saumon grillé, hollandaise au tomate, frites
GRILLED SQUID AND COURGETTES, ROQUETTE AND PARMESAN SALAD £17.80
Calamars grillés
GRILLED SOUSED CORNISH MACKEREL FILLET, FENNEL SALAD £10.70
Filet de maquereaux au fenouil
DRESSED BRIXHAM CRAB AND FRENCH FRIES £14.60
Crabe dressé à l'Anglaise, frites
GRILLED KING SCALLOP SKEWER, SPRING ONION CRUSHED POTATOES £19.20
Brochette de St Jacques grillées
PRIEST STRANGLER PASTA, PARSLEY AND WALNUT PISTOU ✓ **JB** £10.30
Pâtes au Pistou
AVOCADO, TOMATO AND GREEK YOGHURT SALAD ✓ £10.30
Tian d'avocat

LES STEAKS / Steaks

All our meat is free range and sourced from individually selected farms across Cornwall. Our steaks are served with french fries. New potatoes, mash or salad may be substituted for french fries.

STEAK TARTARE £20.00
Hand minced fillet steak, egg yolk, capers, shallots, gherkins, Dijon mustard and Tabasco
SIRLOIN STEAK 8oz £20.00 10oz £25.40
Entrecôte de bœuf
FILLET STEAK 8oz £28.10
Filet de bœuf
RUMP STEAK 9oz £18.90
Romstek de bœuf
CHATEAUBRIAND FOR TWO £56.20
Chateaubriand
ADD SAUCE; BÉARNAISE, ROQUEFORT OR PEPPER £1.60



Our à la carte menu changes with every season. We hope you enjoy our summer dishes using the very best seasonal ingredients sourced and prepared with care.

✓ SUITABLE FOR VEGETARIANS. SPECIAL GLUTEN FREE AND DAIRY FREE MENUS ARE AVAILABLE. SOME OF OUR DISHES CONTAIN NUTS OR 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 10% applies to parties of six or more – thank you.