

**BRASSERIE BLANC**  
**MENU BLEU 30.00**

---

**FRENCH ONION SOUP**

*Gruyère cheese croûtons* (gf) (without croutons)

**THE 'BB' CHEESE SOUFFLE**

*warm Ford Farm Coastal Cheddar sauce* (v)

**CRISPY BEEF with SOY & CITRUS GLAZE**

*strips of free-range sirloin, rump & fillet beef, winter salad,  
citrus dressing, sesame seeds, coconut rice* (df)

---

**GRILLED LIGHTLY SMOKED SALMON FILLET**

*with TOMATO HOLLANDAISE*

*Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or French fries* (gf) (with salad)

**'LE GRAND' STEAK FRITES**

*Cornish rump steak (9oz), French fries,*

*'Cafe de Paris' herb & mustard butter* (gf) (no fries) (df) (no butter)

**DUCK LEG CONFIT with BLACK CHERRY SAUCE**

*Dauphinoise potato, pot-roasted carrots, celery, parsnip & French beans* (gf)

**PUMPKIN RAVIOLI**

*roasted pumpkin, pumpkin purée, roquette, toasted pine nuts* (v)

---

**ICE CREAM**

*today's selection, 2 scoops* (v) (gf) (no biscuit) (df) (sorbet)

**CREME BRULEE**

*home-made three fruits marmalade* (v)

**CHOCOLATE TORTE**

*crème anglaise, toasted almonds, vanilla ice cream* (v)

(v) Suitable for vegetarians. (gf) Gluten free. (df) Dairy free. Some of our dishes contain olive stones, fish bones, nuts and nut derivatives and our menu descriptions do not list all ingredients or allergens. 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 12.5% service charge will be added to your bill, this will be shared equally among the team who prepared and served your food today - merci.

**BRASSERIE BLANC**  
**MENU BLANC 40.00**

**ARTISAN BAKED BREAD** (v) (gf) (gluten free bread) (df) (no butter)

---

**FRENCH ONION SOUP**

*Gruyère cheese croûtons* (gf) (without croutons)

**THE 'BB' CHEESE SOUFFLE**

*warm Ford Farm Coastal Cheddar sauce* (v)

**TERRINE 'MAMAN BLANC'**

*coarse pork & chicken liver pâté, pear & apple chutney,  
pickled vegetables, kale crisps, toasted baguette* (df)

---

**GRILLED LIGHTLY SMOKED SALMON FILLET**

*with TOMATO HOLLANDAISE*

*Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or French fries* (gf) (with salad)

**GRILLED SIRLOIN STEAK (8oz)**

*pasture-reared Cornish beef, roast tomato,*

*French fries, Bearnaise sauce* (gf) (no fries) (df) (no sauce)

**DUCK LEG CONFIT with BLACK CHERRY SAUCE**

*Dauphinoise potato, pot-roasted carrots, celery, parsnip & French beans* (gf)

**BLACK TRUFFLE & WILD MUSHROOM RISOTTO**

*toasted pine nuts, mascarpone cream* (v) (gf)

---

**PISTACHIO SOUFFLÉ**

*a BB classic served with rich chocolate ice cream* (v)

**CHOCOLATE TORTE**

*crème anglaise, toasted almonds, vanilla ice cream* (v) (gf)

**NORMANDY APPLE TART**

*salted caramel ice cream* (v)

---

**FILTER COFFEE**

(v) Suitable for vegetarians. (gf) Gluten free. (df) Dairy free. Some of our dishes contain olive stones, fish bones, nuts and nut derivatives and our menu descriptions do not list all ingredients or allergens. 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 12.5% service charge will be added to your bill, this will be shared equally among the team who prepared and served your food today - merci.

**BRASSERIE BLANC**  
**MENU ROUGE 50.00**

**ARTISAN BAKED BREAD** (v) (gf) (*gluten free bread*) (dj) (*no butter*)

---

**SCOTTISH SALMON, BEETROOT  
& HORSERADISH CRÈME FRAÎCHE**

*trio of beetroot, cauliflower florets with horseradish crème fraîche*

**CRISPY BEEF with SOY & CITRUS GLAZE**

*strips of free-range sirloin, rump & fillet beef, winter salad,  
citrus dressing, sesame seeds, coconut rice* (dj)

**WILD MUSHROOMS ON TOASTED SOURDOUGH**

*mushroom cream, sautéed wild mushrooms,  
poached free-range egg, garlic toasted sourdough* (v)

---

**BOEUF BOURGUIGNON**

*slow-cooked blade of beef, red wine, lardons, baby onions, mushrooms, smooth mash*

**GRILLED FILLET STEAK (8oz)**

*pasture-reared Cornish beef, roast tomato,  
French fries, Bearnaise sauce* (gf) (*no fries*) (dj) (*no sauce*)

**MALABAR FISH CURRY with TOASTED COCONUT**

*grilled king prawn, shallot crisps, coconut rice*

**BLACK TRUFFLE & WILD MUSHROOM RISOTTO**

*toasted pine nuts, mascarpone cream* (v) (gf)

---

**PISTACHIO SOUFFLÉ**

*a BB classic served with rich chocolate ice cream* (v)

**CHOCOLATE TORTE**

*crème anglaise, toasted almonds, vanilla ice cream* (v) (gf)

**NORMANDY APPLE TART**

*salted caramel ice cream* (v)

---

**SELECTION OF CHEESES** (gf) (*with gluten free crackers or bread*)

---

**FILTER COFFEE**

(v) Suitable for vegetarians. (gf) Gluten free. (dj) Dairy free. Some of our dishes contain olive stones, fish bones, nuts and nut derivatives and our menu descriptions do not list all ingredients or allergens. 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 12.5% service charge will be added to your bill, this will be shared equally among the team who prepared and served your food today - merci.