

175ML GLASS of HOUSE WINE,
330ML BOTTLE of ASAHI or SELECTED SOFT DRINK

STARTERS

CHEESE SOUFFLE

Wyke Farm Cheddar cheese sauce (v)

CHICKEN LIVER PARFAIT

truffle butter, red onion marmalade & toast

INDIAN SPICED SAMOSAS

*homemade pastries filled with spiced potatoes, cashew nuts, sultanas, peas & coriander.
Served with a tamarind dipping sauce & coconut cashew cream* (ve)

MAINS

SMOKED HADDOCK & SALMON FISH CAKE

*homemade fishcake with wilted spinach, kale & nutmeg in a cheddar cream sauce,
free range poached egg, toasted almonds*

MOULES FRITES

rope-grown mussels with white wine & shallot Marinière sauce, French fries & baguette

SMOKED PORK BELLY with APPLE & CRACKLING

*slow-roasted, outdoor-reared pork belly & crispy crackling, apples three ways,
braised red cabbage, Dauphinoise potato*

WILD MUSHROOM FRICASSEE with POTATO, HERB & CHEESE GNOCCHI

*mixed native wild mushrooms with white wine, garlic & herbs, fried gnocchi,
Jerusalem artichoke shavings*

DESSERTS

STICKY TOFFEE PUDDING

*with a dark chocolate, almond & citrus crisp
Normandy crème fraîche, crunchy nougatine* (v)

PISTACHIO SOUFFLE

famously light with rich chocolate ice cream (v)

CHOCOLATE INDULGENCE

*chocolate & orange mousse, chocolate ice cream, chocolate almond crumb...
& a choccie flake* (v)

B R A S S E R I E B L A N C

brasserieblanc.com

(v) Suitable for vegetarians. (ve) Suitable for vegans. Some of our dishes may contain olive stones, date stones or fish bones.
ALLERGENS: Please let us know of any allergies before you order. Allergen information by dish is on our allergen menu - available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, kitchens are busy environments so we cannot guarantee their total absence in our dishes.