

BRASSERIE  
**BLANC**

**DINE WITH WINE MENU**

Lunch - £11.35 for two courses, £13.80 for three courses  
(12 noon - 2.45pm & 5.30pm - 6.30pm, Saturday & Sunday; 12 noon - 6.30pm)  
Dinner - £14.85 for two courses, £17.30 for three courses

Including a 175ml glass of Domaine St Jean Conques VDP d'Oc  
or Chateau St Chinian Merlot VDP d'Oc

**UPGRADE YOUR WINE TO  
A GLASS OF JOSEPH PERRIER  
CHAMPAGNE FOR JUST £2.50**

Cream of cauliflower & Parmesan soup  
*Crème de chou-fleur au Parmesan*  
Sweet cured herring and crème fraîche potatoes  
*Harengs fumes, pommes de terre crème fraîche*  
Smoked ham hock terrine  
*Fromage de tête fumée*

Swiss chard gratin, wild mushroom fricassee  
*Gratin de Côtes de Bette, champignons sauvages*  
Smoked haddock & saffron risotto, poached egg  
*Risotto d'aiglefin fumé*  
Slow cooked beef, horseradish mash  
*Boeuf au pot*

Grilled pineapple, coconut and rum sauce  
*Ananas grillé, sauce au rhum et au noix de coco*  
Hot chocolate mousse, pistachio ice cream  
*Mousse au chocolat chaud*  
Bread & butter pudding  
*Pain perdu*

**ROAST  
SIRLOIN  
SUNDAYS**  
£14.50 Including a  
glass of the house wine.  
Starter or dessert £2.45  
with this meal.

*Dishes may contain nuts or nut oil, please ask your waiter/waitress. All major credit cards are accepted. VAT is included at 15%.  
Gratuities are at your discretion. A discretionary service charge of 10% applies to parties of six or more – thank you.*