

BRASSERIE BLANC MENU

MARCH 24TH 2018

Includes a glass of wine, a beer or soft drink on arrival.

LEEK & POTATO SOUP

crème fraîche & chives (v) (gf)

CELERIAC SALAD & POACHED EGG

shallot crisps (v) (gf) (df)

PUY LENTILS WITH BEETROOT & GOATS' CHEESE

grain mustard dressing (gf)

PAN-FRIED BARNESLEY LAMB CHOP

pea purée, sauté potatoes (gf)

SEARED COD FILLET WITH SALT COD LEMON POTATO BRANDADE

roast red pepper sauce

STEAK FRITES 'EXPRESS' (2.00 supplement)

chargrilled Cornish minute steak, garlic & herb butter, frites, green salad

BAKED STUFFED AUBERGINE

WITH PROVENÇALE VEGETABLES

roast fennel & fennel purée (v)

SICILIAN ALMOND & ORANGE CAKE

orange sauce (v)(gf)(df)

SPICED APPLES WITH GINGER

& CITRUS CRUMBLE

double cream (without cream)

CHOCOLATE MOUSSE

chantilly cream

(v) vegetarian (gf) gluten free (df) dairy free