

"I am often asked what a Brasserie Blanc really is, well if the Manoir is a delicate waltz then the Brasseries are the can can.

For sure, this is not a place for refined haute cuisine and three course meals. Rather, Brasserie Blanc is a place for relaxed enjoyment where I can offer you simple, high quality food that comes as close as possible to the meals that my mother prepared for me at home in Besançon and at a price that encourages you to visit us regularly.

The real origins of French brasseries are lost in time and probably in several litres of beer but nowadays in France they are the bastions of good eating and drinking, locally and informally. I want my Brasserie Blancs to be a central part of the local community where you can have fun and enjoy particularly good food. So sit back and relax"



BRASSERIE

# BLANC

Real French food close to home

## Summer Menu

### THOUGHT FOR FOOD

"Le soir j'étais triste car j'avais mangé des anchois. Le matin le médecin me réconforta ; pourquoi être triste ? Après tout, j'ai mangé les anchois, les anchois ne m'ont pas mangé. That night I was sad, I had eaten anchovies. In the morning the doctor comforted me; why are you sad? After all you ate the anchovies, the anchovies did not eat you"

Franz Kafka, Czech writer (1882-1924)

*Manger est bon. Avoir mangé est meilleur."*

"To eat is good, to have eaten is better"

Anatole France, French writer (1884-19)

### APERITIFS

Saffron garlic mayonnaise, olive paste tapenade, virgin olive oil and Balsamic vinegar, sourdough bread £2.75  
Rose harissa olives £1.50

### THE SELECTION BOARD

Chicken liver parfait, Gravdlax, Coppa Salami Piccalilli, cucumber and dill, carrot vinaigrette £9.90 (shared starter for two or main course for one)

### SAVOYARDE CHEESE FONDUE

Minimum 2 people, £9.50 per person  
Emmental and Gruyère cheese, kirsch, white wine

### MAIN COURSES PLATS CUISINES

Basil chicken breast, ratatouille, olive oil mash £16.50  
*Suprême de poulet Francesca*

Slow cooked lamb shoulder, palace potatoes £17.25  
*Navarin de collet d'agneau*

Centenary sage & thyme sausages, smooth mash, onion gravy £10.95 **JB**  
*Saucisses Centenaire, pommes mousseline*

Ham hock and pea risotto £13.50 **JB**  
*Risotto au jarret*

Beef Stroganoff, pilaf rice £10.25  
*Bœuf Stroganoff*

Dutch calve's liver, colcannon mash, Marsala gravy £16.50  
*Foie de veau au Marsala*

Raymond's hot smoked salmon fishcake £12.00  
*Croquette de saumon fumé à chaud*

Grilled squid and courgettes, parmesan and rocket salad £12.50 **JB**  
*Calamars grillés*

Cornish mackerel Niçoise salad £14.50 **JB**  
*Salade Niçoise au maquereau*

Pan fried haddock fillet, mushy baby peas, big chips £17.00  
*Aiglefin saxon*

Fig and St Loup goat's cheese tart £11.00  
*Tarte aux figues*

### GRILLS GRILLADES

Grilled Cornish sardine fillets, harissa butter, chips £9.50  
*Sardines grillées, beurre harissa, frites*

Free range Aberdeenshire rump steak (9oz), chips £16.00  
*Romstek de bœuf, frites*

Grilled King Prawns, garlic mayonnaise, chips £17.00 **JB**  
*Gambas grillées*

Free range Aberdeenshire sirloin steak, chips (8oz) £17.00 (10oz) £20.50  
*Entrecôte de bœuf, frites*

Free range Aberdeenshire fillet steak (8oz), chips £27.50  
*Filet de bœuf, frites*

New potatoes or mash can be substituted for chips

**JB** The JB Logo denotes our 'Jeune Blanc' range of dishes available as half portions at half price, suitable for 8-12 year old children

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