

Blanchette

SNACKS

Bread and Butter £3.5

Mixed Olives £3.5

Croque Monsieur £5

Cheese Beignets with Onion Confit £4.5

Baked St Marcellin with Wild Garlic Aioli and Ratte Potatoes £7.75

Chicken Liver Parfait with Warm Brioche and Piment d'Espelette £9.5

CHARCUTERIE

Rosette de Lyon (Lyon) £5.5

Jambon Sec de Montagne (Midi-Pyrénées) £5.5

Saucisse Sèche £5.5

Noix D'épaule with Peppercorns £5.5

Truffle Saucisson (Rhône) £6.5

Corsican Coppa £5.5

CHEESE & HONEY PARINGS

LE MIEL DES FRANÇAIS

Morbier £7 (Semi soft, Mild Cows' Milk with a Layer of Ash served with Onion Confit)

Chèvre de Saint-Claude £7 (Goats' Milk. Slightly Salted and Creamy, Bruyère Honey)
Heather honey is made of a single pollen flower, intense and has caramelized and light bitterness taste

Comté £7 (Aged 26 months. Cows' Milk. Nutty flavour with a creamy texture, Chestnut Honey)
Chestnut honey has a strong aromatic taste, amber dark brown, smells spring wood and fresh earth

Tomme de Corse £7 (Sheeps' Milk. Delicate flavours of herbs, nuts and salt, Acacia Honey)
Acacia honey is lightly floral sweetness without acidity and bitterness

Fourme d'Ambert £7 (Cows' Milk. Tender blue cheese with a fruity heart, Sarrasin Honey)
Buckwheat flower, thicker texture like dark molasses with distinctive malty flavour

Camembert £7 (Cows' Milk. Slightly salted with a cream paste served with Onion Confit)

All our dishes may contain nuts. Game dishes may contain shot. Please advise us of any allergies you have.

Please note that a discretionary 12.5% service charge will be added to your bill

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FISH

Monkfish with Roasted Pumpkin, Truffle and Sundried Tomato Sauce £14.95

Moules Marinière with Smoked Bacon, White Wine and Cream £11

Hampshire Chalk Stream Trout Tartare with Beetroot, Dill and Crème Fraiche £10.25

Pan Fried Fillet of Hake A la Grenobloise £17.25

MEAT

Braised Lamb Shoulder with Anchovy, Rosemary and Soubise Sauce £15.5

Loin of West Country Venison with Game Chips and Sauce Poivrade £21.5

Pork Tenderloin and Boudin Noir Tournedos with Celeriac and Apple £14.50

Confit Duck Leg with Braised Cabbage, Parsnip Puree and Spiced Quince £13.95

VEGETABLE

Frites and Béarnaise £4

Moroccan Spiced Peppers with Grilled Flatbread and Poached Egg £7.95

Roast Carrot and Beetroot Winter Salad with Goats Cheese and Hazelnut £9.25

Green Bean Salad with Aged Comté Cheese, Shallots and Walnut Dressing £7.25

Mixed Leaf Salad £4