

# Blanchette

## SNACKS

Mixed olives 4

Bread & butter 5.5

Baked St Marcellin, truffle honey 9

Pork rillettes, pickles, mustard mayo 9

Sea bream tartare, cured egg yolk & sesame seeds, soy dressing 12

Ham croquettes, harissa mayo 9

Cheese beignets, onion confit 9

## CHARCUTERIE

Corsican coppa 9.5

Saucisse sèche 9.5

Rosette de Lyon 9.5

Truffle saucisson 9.5

Noix d'épaule 9.5

## CHEESE & HONEY PAIRING

### LE MIEL DES FRANÇAIS

Sauvaget cendre (Goats cheese lait cru, Alpes, served with fresh honeycomb) 7  
Honeycomb is grown on altitude in Provence, hundred percent organic with a floral taste

Petit brillat savarin (Cows' milk, slightly salted and creamy, served with fresh honeycomb) 7  
Honeycomb is grown on altitude in Provence, hundred percent organic with a floral taste

Fourme d'ambert (Cows' milk, tender blue cheese with a fruity heart, served with chesnut honey) 7  
Chestnut honey has a complex nutty and malty flavour and smoky notes

Morbier ( semi-soft raw cow's milk, balanced pungency and nutty finish, served with onion confit ) 7

Beaufort (Cows' milk, pale gold colour, smooth in texture, , served with chesnut honey) 8.5  
. Chestnut honey has a complex nutty and malty flavour and smoky notes

All our dishes may contain nuts. The kitchen uses soya bean oil (produced from genetically modified soya) in its dishes. Game dishes may contain shot. Please advise us of any allergies you have.

Please note that a discretionary 13.5% service charge will be added to your bill.

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## FISH

Moules marinière 16

Roasted hake, beurre blanc with shrimp, smoked pancetta, asparagus 25

Crab tagliatelle, red chilli and garlic 22

## MEAT

Aged sirloin, celeriac purée, roscoff onions, wild garlic mayonnaise 38

Roasted chicken supreme, petit pois à la française, smoked pancetta, grelot onions 23

Grilled middle white pork belly, heritage carrots, saffron, bacon jam, star anise jus 24

## VEGETARIAN

Gnocchi, fresh peas, baby gem, sage & mint butter 18

BBQ carrots, smoked yogurt, saffron & carrot purée, dukkah 14

Roasted cauliflower, mix spice butter, labneh, pickled red onions 14

## SIDES

Frites & béarnaise 6

Grilled baby gem, caesar dressing, shaved parmesan with croutons 9.5

Green beans salad, mimolette cheese, shallots, walnut dressing 11

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