

# Blanchette

## SNACKS

Mixed olives 4

Bread & butter 4.75

Cheese beignets, onion confit 9

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

Home made merguez sausage, baba ganoush, giant couscous 11

Baked St marcelin, truffle honey 10

Lamb croquettes, harissa mayo 7.5

## CHARCUTERIE

Saucisse sèche 7

Corsican coppa 7

Rosette de Lyon 7

Truffle saucisson 8

Noix d'épaule 7

## CHEESE

Fourme d'ambert (Cows' milk, tender blue cheese with a fruity heart, served with sarrasin honey) 7  
Buckwheat flower, has a thick texture like dark molasses with a distinctive malt flavour.

Beaufort (Cows' milk, creamy, pale gold colour, smooth in texture, served with chestnut honey) 8.5  
Chestnut honey has a strong aromatic taste, amber dark brown, smells of spring wood and fresh earth.

Sauvagat 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

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

Moules marinière 16

Grilled octopus, roasted fennel, chimichurri, baba ganoush, citrus 24

Mackerel escabeche, langoustine consommé, pickled cucumber, heritage tomato 22

Slow roasted stone bass with gnocchi, girolles, sweetcorn, miso butter 29

## MEAT

Lamb three ways, pink pepper corn, heritage carrots, pine oil 31

Grilled middle white pork belly, BBQ hispi cabbage, tarama, pickled sea weed, ginger 19.5

Chicken ballotine, smoked eel, mushroom farce, petits pois à la française, strawberry, verbena 19

48 days aged beef, pommes Anna, caper purée 38

## VEGETABLE

Frites & béarnaise 6

Hispi cabbage, roasted fennel, citrus, dill oil 14

Green beans salad, mimolette cheese, shallots, walnut dressing 9

Courgette flower tempura, heritage tomato, gazpacho, melon, ricotta 14

Spring salad, blue cheese mousse, citrus, walnut 7.5