

# Blanchette

Please note that these menus are subject to change, and are only available for large groups (tables of 8 or more)

## **£55 set-menu**

### **To Start**

Mixed olives  
Bread & butter  
Baked St Marcellin, truffle honey  
Cheese beignets, onion confit  
Charcuterie selection

### **A Selection To Share**

Moules marinières  
Sea bream crudo, sauce Basquaise

### **Côte de boeuf, beurre café de Paris, sauteed green beans persillade, frites Extra £90**

Dry aged beef Chateaubriand, peppercorn sauce  
Baby Chicken, parsley lemon jus

Frites & béarnaise  
Red and green lettuce, chives, lemon dressing

### **Selection Of Three Cheeses extra £16**

### **Puddings**

Passion Fruit vacherin  
Crème Brulée

## **£65 set-menu**

### **To Start**

Mixed olives  
Bread & butter  
Baked St Marcellin, truffle honey  
Pickled anchovies, olive oil, espelette pepper  
Cheese beignets, onion confit  
Charcuterie selection

### **A Selection To Share**

Moules marinières  
Stonebass fillet, Dugléré sauce, fresh peas, lemon segment, fresh herbs

### **Côte de boeuf, beurre café de Paris, sauteed green beans persillade, frites Extra £90**

Baby Chicken, parsley lemon jus  
Roasted lamb rump, merguez, pomme Anna, black olives lamb jus  
English asparagus, stracciatella, broad beans, peas, mint, basil

Frites & béarnaise  
Red and green lettuce, chives, lemon dressing

### **Selection Of Three Cheeses extra £16**

### **Puddings**

Passion Fruit vacherin  
Kouign-amann tiramisù