

# Blanchette

## SNACKS

Mixed olives 4

Bread & butter 5.5

Baked St Marcellin, truffle honey 9

Seabream tartare, confit egg yolk & sesame seeds, soy dressing 12

Pork rillettes, pickles, mustard mayo 9

Beef croquettes, cocktail mayo 9

Cheese beignets, onion confit 9

## CHARCUTERIE

Corsican coppa 9.5

Rosette de Lyon 9.5

Truffle saucisson 9.5

Saucisse sèche 9.5

Noix d'épaule 9.5

## CHEESES & HONEY PAIRING

### LE MIEL DES FRANÇAIS

Sauvaget cendre (Goats cheese lait cru, Deux-Sèvres, served with chestnut honey) 7  
Chestnut honey has a complex nutty and malty flavour with smoky notes

Petit brillat savarin (Cows' milk, Burgundy, slightly salted and creamy, served with chestnut honey) 7  
Chestnut honey has a complex nutty and malty flavour with smoky notes

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

Morbier (semi-soft raw cow's milk, Franche-Comté, balanced pungency and nutty finish, served with linden honey) 7  
Linden honey has an unique taste and aroma with strong floral notes

Beaufort (Cows' milk, Alps, pale gold colour, smooth in texture, served with linden honey) 8.5  
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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

ChalkStream trout, beetroot, potatoes, borage flower, horseradish sauce 21

Steamed cod, coco de Paimpol, black trumpet, samphire, rucola, beurre blanc 26

## MEAT

Aged sirloin, ratatouille, tapenade, parsley mayonnaise 38

Roasted duck breast and confit leg, red cabbage purée, slaw, duck jus 26

Grilled pork belly, baby carrots, turnip, bacon jam, star anise jus 24

## VEGETARIAN

Brie de Meaux, black figs, radicchio, cherry tomatoes, arugula, sorrel, walnuts 13

Slow braised fennel, crème crue, bulgur, mango, pomegranate, crispy chickpeas 12

Seasonal mushroom fricassée, oeuf parfait, beaufort emulsion, mouillettes 15

## 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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## VEGETARIAN MENU

### SNACKS

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Bread & butter 5.5

Baked St Marcellin, truffle honey 9

Cheese beignets, onion confit 9

### CHEESES & HONEY PAIRING

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### MAIN COURSES

Brie de Meaux, black figs, radicchio, cherry tomatoes, arugula, sorrel, walnuts 13

Slow braised fennel, crème crue, bulgur, mango, pomegranate, crispy chickpeas 12

Seasonal mushroom fricassée, oeuf parfait, beaufort emulsion, mouillettes 15

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