

# SPRING

## NIBBLES TO SHARE

Choose three for 10.00

<b>Asian style chicken wings:</b> six wings with a sticky chilli glaze & toasted sesame seeds	4.50
<b>Posh pork scratchings,</b> rhubarb & ginger chutney	3.95
<b>Anchovy appetiser:</b> anchovy butter, anchovies & sourdough	4.25
<b>Flatbread &amp; dips:</b> truffled artichoke pesto, saffron mayonnaise, Moroccan date & sultana houmous	4.50
<b>Basket of stone baked artisan baguette</b>	2.00
<b>Rustica olives</b>	2.25

## SIDE ORDERS

3.50 each

Thick cut chips	
Sage & onion mash	
House coleslaw	
Mixed leaf salad, choice of dressing: classic French or house balsamic with fig leaf oil	
Green beans with crispy shallots	
Thai green leaf salad with green papaya, cashews & citrus dressing	



**v** Suitable for vegetarians. **ve** Suitable for vegans. Some of our dishes contain olive or date stones, fish bones, shot, nuts and nut derivatives.

**ALLERGENS:** Please let us know of any allergies before you order. Allergen information by dish is on our allergen menu - available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, kitchens are busy environments so we cannot guarantee their total absence in our dishes.

All major credit cards are accepted. VAT is included at the prevailing rate.

A discretionary 10% service charge will be added to your bill, this will be shared equally among the team who prepared and served your food today.

[www.whitebrasserie.com](http://www.whitebrasserie.com)

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## STARTERS

<b>Mediterranean fish soup,</b> Gruyère cheese, croûtons, saffron rouille	7.75
<b>Moroccan mezze platter:</b> harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread <b>ve</b> (available to share or as a main 14.95)	7.95
<b>Potted Cornish crab</b> with avocado, prawn butter, sourdough toast	8.75
<b>Cheese soufflé,</b> Wyke Farm Cheddar sauce <b>v</b>	6.95
<b>Chicken liver parfait,</b> truffle butter, homemade red onion marmalade & toasted brioche	6.95
<b>Indian spiced samosas</b> homemade pastries filled with spiced potatoes, cashew nuts, sultanas, peas & coriander. Served with a tamarind dipping sauce & coconut cashew cream <b>ve</b>	6.75

## MAINS

<b>Malabar fish curry with toasted coconut:</b> roast hake with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice	16.95
<b>Whole rack of Cajun home-smoked pork ribs,</b> house coleslaw & chips	15.50
<b>Gunpowder chicken with papaya salad:</b> half a free range roast chicken with honey, soy & sriracha glaze, green papaya & cashew salad, citrus dressing, house coleslaw, avocado	17.50
<b>Jimmy Butler's free range gammon steak</b> with fried Watercress Lane duck egg & chips	13.50
<b>Slow-cooked Bœuf Bourguignon,</b> red wine sauce, lardons, baby onions, mushrooms & smooth mash	17.25
<b>Moroccan lamb tagine:</b> spiced, slow-cooked Cornish lamb on the bone with apricot, golden sultanas & Medjool date, pistachio & almond couscous	18.95
<b>Duck leg confit with citrus sauce:</b> slow-cooked duck leg, pea purée, spring vegetables, heritage carrots, Dauphinoise potato, lime zest confit & citrus sauce	16.95
<b>Classic beef &amp; ale pie,</b> flaky crust, green beans with shallots	13.50
<b>Free range Cornish beef burger,</b> sourdough bun, homemade tomato chutney, chips, garlic mayonnaise. ADD Comté cheese 1.50 / melted blue cheese 1.50 / bacon 1.50	14.25
<b>Beer-battered cod &amp; chips,</b> minty mushy peas, tartare sauce	13.75
<b>Harissa-glazed aubergine with butternut squash,</b> baba-ganoush, pine nuts, pomegranate seeds & flatbread <b>ve</b>	13.25
<b>Pan-fried sweetcorn &amp; potato fritter with smoked paprika,</b> chipotle mayonnaise, house coleslaw & avocado <b>ve</b>	9.75

## Our Steaks

Our chargrilled steaks are supplied by Aubrey Allen, butcher to the Royal Family. The beef is 30-day dry-aged from prime, pasture-reared cattle breeds chosen for the flavour & tenderness of the meat. Add any side & sauce 5.00

<b>Sirloin 8oz</b>	16.00
<b>Fillet steak 8oz</b>	25.00
<b>Chateaubriand for two</b> approx 20 minutes cooking time	per person 25.00

Add sauce: Béarnaise, Roquefort or pepper 1.50

## DESSERTS

<b>Pistachio soufflé,</b> rich chocolate ice cream <b>v</b>	7.50
<b>Apple &amp; blackberry crumble</b> with almonds served with vanilla ice cream <b>ve</b>	6.75
<b>Sticky toffee pudding,</b> chocolate, almond & citrus crisp, crème fraîche <b>v</b>	6.75
<b>Rhubarb compote &amp; custard with cinder toffee:</b> poached pink champagne rhubarb with ginger, vanilla crème anglaise & honeycomb crunch <b>v</b>	6.25
<b>Chocolate Indulgence:</b> dark chocolate & orange mousse, chocolate ice cream, chocolate crumble & flake	5.95
<b>Jude's ice cream &amp; sorbets:</b> 3 scoops with Gavotte biscuit Please ask your server for today's selection <b>ve</b> without the biscuit	5.25
<b>Cheese plate:</b> selection of four English cheeses served with homemade chutney, dried fruit, nuts & crackers	10.00