

SPRING

NIBBLES TO SHARE

Choose three for 10.00

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

0519WBC

STARTERS

Seasonal soup with olive oil flatbread	6.00
Moroccan mezze platter: harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread (available to share or as a main 14.95)	7.95
Potted Cornish crab with avocado, prawn butter, sourdough toast	8.75
Cheese soufflé, Wyke Farm Cheddar sauce	6.95
Chicken liver parfait, truffle butter, homemade red onion marmalade & toasted brioche	6.95
Indian spiced samosas homemade pastries filled with spiced potatoes, cashew nuts, sultanas, peas & coriander. Served with a tamarind dipping sauce & coconut cashew cream	6.75

Express lunch

Seasonal, simple mains for a quick & tasty lunch

Add a 175ml glass of wine or bottle of beer for 3.50. Available until 5.30pm

Smoked salmon on rye bread, lemon cream cheese, salmon caviar, sweet-cured cucumber	10.75
Butterfly chicken, coated in crispy Grana cheese panko breadcrumbs with your choice of salad or chips, lemon & lime mayonnaise	10.50
Welsh rarebit, bubbling Wyke Farm cheddar, fried egg. Add ham for 1.50	7.95
Smoked pulled beef tortilla, chipotle & sesame dressing, sriracha mayonnaise, crispy shallots in a soft tortilla wrap, chips	10.95
Crayfish salad with crème fraîche new potatoes, mango, mint & lime	10.95
Pan-fried sweetcorn & potato fritter with smoked paprika, chipotle mayonnaise, house coleslaw & avocado	9.75
Pork & leek sausages, sage & onion mash, rich onion gravy	9.95
Half a rack of Cajun home-smoked pork ribs, house coleslaw & chips	9.75
Minute steak on toasted sourdough, caramelised red onion, salad, chips	12.50

PUB CLASSICS

Beer-battered cod & chips, minty mushy peas, tartare sauce	13.75
Classic beef & ale pie, flaky crust, green beans with shallots	13.50
Jimmy Butler's free range gammon steak with fried Watercress Lane duck egg & chips	13.50
Free range Cornish beef burger, sourdough bun, homemade tomato chutney, chips, garlic mayonnaise. ADD Comté cheese 1.50 / melted blue cheese 1.50 / bacon 1.50	14.25
Whole rack of Cajun home-smoked pork ribs, house coleslaw & chips	15.50
Steak Frites: 8oz sirloin steak, chips, 'Café de Paris' herb & mustard butter	19.95

DESSERTS

Pistachio soufflé, rich chocolate ice cream	7.50
Apple & blackberry crumble with almonds served with vanilla ice cream	6.75
Sticky toffee pudding, chocolate, almond & citrus crisp, crème fraîche	6.75
Rhubarb compote & custard with cinder toffee: poached pink champagne rhubarb with ginger, vanilla crème anglaise & honeycomb crunch	6.25
Chocolate Indulgence: dark chocolate & orange mousse, chocolate ice cream, chocolate crumble & flake	5.95
Jude's ice cream & sorbets: 3 scoops with Gavotte biscuit Please ask your server for today's selection	5.25