

SUNDAY

Pull up a chair...

Dishes as priced or

Two courses **20.00**

Add a third course for **5.00**

NIBBLES TO SHARE

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

**This is not included in the two/three course offer*

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

TRY OUR...

Bloody Mary with Ketel One vodka, *the perfect partner to our roasts!* 7.75

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

0319WBC

STARTERS

Cheese soufflé, Wyke Farm Cheddar sauce	6.95
Mediterranean fish soup, Gruyère cheese, croûtons, saffron rouille	7.75
Chicken liver parfait, truffle butter, homemade red onion marmalade & toasted brioche	6.95
Potted Cornish crab with avocado, prawn butter & sourdough toast	8.75
Indian spiced samosas filled with spiced potatoes, cashew nuts, sultanas, peas & coriander with tamarind dipping sauce & coconut cashew cream	6.75
Moroccan mezze platter: harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread	7.95

MAINS

THE ROASTS

Our fabulous roasts come with bottomless rich gravy & roasties plus cauliflower cheese & seasonal vegetables

Roast Cornish beef & Yorkshire pudding	15.80
Roast sirloin of outdoor-reared Lincolnshire pork, apple fritter, green apple sauce	14.80
Half a free range roast chicken & Yorkshire pudding	15.80

Duck leg confit with citrus sauce: slow-cooked duck leg with pea purée, broad beans, peas & sugar snaps, heritage carrots, Dauphinoise potato, lime zest confit & citrus sauce 16.95

Gunpowder chicken with papaya salad: half a free range roast chicken with honey, soy & sriracha glaze, green papaya salad with cashews & citrus dressing 17.50

Moroccan mezze platter: harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread 14.95

Malabar fish curry with toasted coconut: roast hake with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice 16.95

Pan-fried sweetcorn & potato fritter with smoked paprika, chipotle mayonnaise, house coleslaw & avocado, sweet potatoes fries 14.75

Steak Frites: 8oz sirloin steak, chips, 'Café de Paris' herb & mustard butter 19.95

Supplement applies (4.00) when ordering two or three courses

Free range Cornish beef burger, homemade tomato chutney, garlic mayonnaise, sourdough bun, chips & a choice of topping: Comté cheese, melted blue cheese or bacon. Additional topping for 1.50 15.75

Crayfish & seared queenie scallops salad with crème fraîche new potatoes, mango, mint & lime 14.95

DESSERTS

Pistachio soufflé, famously light with rich chocolate ice cream 7.50

Apple & blackberry crumble with almonds served with vanilla ice cream 6.75

Sticky toffee pudding, with a dark chocolate, almond & citrus crisp, Normandy crème fraîche, crunchy nougatine 7.75

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 5.25

Please ask your server for today's selection **ve** without the biscuit

CHEESE

A selection of four British cheeses: served with crackers, dried apricots, walnuts, homemade chutney 10.00

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