

# DINNER

We are proud to serve proper pub food with our unique French twist. Our ingredients are always carefully sourced with great attention paid to seasonality, sustainability, quality and flavour.



## NIBBLES

On their own or three for 10.00

<b>Thai spiced sausage roll</b>	3.95
<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 flat bread</b>	2.00
<b>Basket of stone baked artisan baguette</b>	2.00
<b>Rustica olives</b>	2.25

## SIDE ORDERS

Each of our delicious sides are 3.50

Chips	3.50
Sweet potato fries	3.50
Sage & onion mash	3.50
House coleslaw	3.50
Mixed leaf salad, choice of dressing: classic French or house balsamic with fig leaf oil	3.50
Green beans with crispy shallots	3.50
Thai green leaf salad with green papaya, cashews & citrus dressing	3.50

**v** Suitable for vegetarians. **ve** Suitable for vegans. Some of our dishes may contain olive stones, date stones or fish bones.

**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)

## STARTERS

<b>Mediterranean fish soup</b> , Gruyère cheese, croutons & 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> , avocado, prawn butter & sourdough toast	8.75
<b>Cheese soufflé</b> with 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
<b>Asian style chicken wings</b> : six pieces with a sticky chilli glaze & toasted sesame seeds	5.50
<b>Heritage tomato salad</b> , avocado & lime cream, fennel, chicory & radish salad, basil & pine nut pesto <b>ve</b>	7.50
<b>Crab &amp; sweetcorn croquettes</b> with crab mayonnaise	5.50

## 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

## 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	17.50
<b>Jimmy Butler's free range gammon steak</b> , 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, summer vegetables, heritage carrots, Dauphinoise potato, lime zest confit & citrus sauce	16.95
<b>Traditional beef &amp; ale pie</b> , green beans & crispy 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</b> , smoked paprika, avocado, house coleslaw & chipotle mayonnaise <b>ve</b>	9.75
<b>Heritage tomato &amp; feta salad</b> , avocado & lime cream, fennel, chicory & radish salad, croutons & basil pine nut pesto <b>v</b> , <b>ve</b> without feta	10.95