

LUNCH

NIBBLES

On their own or three for 10.00

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

SIDE ORDERS

Each of our delicious sides are 3.50

Chips	
Sweet potato fries	
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	

CHEESE

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

STARTERS

Cucumber gazpacho , lemon crème fraîche & olive oil drizzle	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 , avocado, prawn butter & sourdough toast	8.75
Cheese soufflé with 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
Asian style chicken wings : six pieces with a sticky chilli glaze & toasted sesame seeds	5.50
Heritage tomato salad , avocado & lime cream, fennel, chicory & radish salad with basil pine nut pesto	7.50
Crab & sweetcorn croquettes with crab mayonnaise	5.50

Pub lunch

Enjoy a pub lunch main with a starter or dessert for 14.95. Available until 6.00pm

Smoked salmon on rye bread with lemon cream cheese, salmon caviar & sweet-cured cucumber	10.75
Butterfly chicken coated in cheese panko breadcrumbs with lemon & lime mayonnaise & your choice of salad or chips	10.50
Crayfish salad , crème fraîche new potatoes, mango, mint & lime	10.95
Pan-fried sweetcorn & potato fritter , smoked paprika, avocado, house coleslaw & chipotle mayonnaise	9.75
Pork & leek sausages with sage & onion mash & rich onion gravy	9.95
Half a rack of Cajun home-smoked pork ribs , house coleslaw & chips	9.75
Minute steak , garlic & herb butter, chips & green salad	12.50
Herb-crusted haddock fillet , samphire, saffron sauce & mousseline potatoes	10.50
Heritage tomato & feta salad , avocado & lime cream, fennel, chicory & radish salad, croutons & basil pine nut pesto	10.95

CLASSIC MAINS

Beer-battered cod & chips , minty mushy peas & tartare sauce	13.75
Traditional beef & ale pie , green beans & crispy shallots	13.50
Jimmy Butler's free range gammon steak , fried Watercress Lane duck egg & chips	13.50
Free range Cornish beef burger , sourdough bun, homemade tomato chutney, garlic mayonnaise & chips. 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 with rich chocolate ice cream	7.50
Apple & blackberry almond crumble with vanilla ice cream	6.75
Sticky toffee pudding , dark chocolate, almond & citrus crisp, Normandy crème fraîche & crunchy nougatine	6.75
Rhubarb compote & custard with cinder toffee : poached 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. Ice cream (chocolate, coconut, salted caramel, strawberry & vanilla) Sorbets (blackcurrant, green apple, lemon, mango & raspberry)	5.25