

SUNDAY

Pull up a chair...

Dishes as priced or

Two courses **20.00**

Add a third course for **5.00**

Served until 5pm

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	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

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

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STARTERS

Cheese soufflé with 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 : homemade pastries filled with spiced potatoes, cashew nuts, sultanas, peas & coriander. Served with a 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, Yorkshire pudding & roasties plus cauliflower cheese & seasonal vegetables

Roast Cornish beef , 30-day dry-aged, pasture-reared	15.80
Roast sirloin of outdoor-reared Lincolnshire pork , apple fritter & green apple sauce	14.80
Half a roast chicken : 'nature & respect' high welfare free range chicken	15.80
Vegetarian pastry parcel , Cherrywood smoked cheese, orange zest, beetroot & truffled artichoke pesto	14.80

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 , smoked paprika, avocado, house coleslaw, chipotle mayonnaise & sweet potatoes fries	14.75
Steak Frites : 8oz sirloin steak, chips, 'Café de Paris' herb & mustard butter <i>Supplement applies (4.00) when ordering two or three courses</i>	19.95
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 scallop salad , crème fraîche new potatoes, mango, mint & lime	14.95

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