

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

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

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

0519WBC

STARTERS

Mediterranean fish soup , Gruyère cheese, croutons & saffron rouille	7.75
Moroccan mezze platter : harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread ve (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 v	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 ve	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, basil & pine nut pesto ve	7.50
Crab & sweetcorn croquettes 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

Sirloin 8oz	16.00
Fillet steak 8oz	25.00
Chateaubriand for two approx 20 minutes cooking time	per person 25.00

Add sauce: Béarnaise, Roquefort or pepper 1.50

MAINS

Malabar fish curry with toasted coconut : roast hake with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice	16.95
Whole rack of Cajun home-smoked pork ribs , house coleslaw & chips	15.50
Gunpowder chicken with papaya salad : half a free range roast chicken with honey, soy & sriracha glaze, green papaya & cashew salad & citrus dressing	17.50
Jimmy Butler's free range gammon steak , fried Watercress Lane duck egg & chips	13.50
Slow-cooked Bœuf Bourguignon , red wine sauce, lardons, baby onions, mushrooms & smooth mash	17.25
Moroccan lamb tagine : spiced, slow-cooked Cornish lamb on the bone with apricot, golden sultanas & Medjool date, pistachio & almond couscous	18.95
Duck leg confit with citrus sauce : slow-cooked duck leg, pea purée, summer vegetables, heritage carrots, Dauphinoise potato, lime zest confit & citrus sauce	16.95
Traditional beef & ale pie , green beans & crispy shallots	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
Beer-battered cod & chips , minty mushy peas & tartare sauce	13.75
Harissa-glazed aubergine with butternut squash , baba-ganoush, pine nuts, pomegranate seeds & flatbread ve	13.25
Pan-fried sweetcorn & potato fritter , smoked paprika, avocado, house coleslaw & chipotle mayonnaise ve	9.75
Heritage tomato & feta salad , avocado & lime cream, fennel, chicory & radish salad, croutons & basil pine nut pesto v , ve without feta	10.95

WINE



WHITE WINE

175ml glass 250ml glass 750ml bottle

REFRESHING, CITRUS, LIGHT

Cave de Massé <i>Vin de France</i>	5.15	7.35	19.95
Pinot Grigio <i>Marchesi Ervani, Pavia (Italy)</i>	6.55	9.35	25.50
Picpoul de Pinet <i>Réserve de Mirou, Languedoc-Roussillon (France)</i>	6.70	9.55	26.00
Albariño <i>Lolo, Rías Baixas (Spain)</i>	7.70	11.00	29.95
Gavi Ca' Bianca <i>Piedmont (Italy)</i>			31.25
White Bourdeaux (Organic) <i>Château du Seuil, Graves (France)</i>			33.95
Chablis <i>Vignerones de Chablis, Burgundy (France)</i>			38.50

DRY, HERBACEOUS, AROMATIC

Sauvignon Blanc <i>Son Excellence, Côtes de Gascogne (France)</i>	5.95	8.45	23.00
Viognier <i>Vine Trail, Rapel Valley (Chile)</i>	6.55	9.35	25.50
Sauvignon Blanc (Organic) <i>Domaine Begude, Limoux (France)</i>	7.10	10.10	27.50
Sauvignon Blanc <i>Vidal Estate, Marlborough (New Zealand)</i>	7.65	10.90	29.75
Riesling <i>Emile Beyer, Alsace (France)</i>			33.50
Sancerre <i>Les Collinettes, Joseph Mellot, Loire (France)</i>			38.50

FULL-FLAVOURED, RIPE, FRUITY

Chardonnay <i>Luis Felipe Edwards Lot 35, Rapel Valley (Chile)</i>	5.65	8.10	22.00
Chenin Blanc <i>Bushvines, Kleine Zalze, Stellenbosch (South Africa)</i>			23.75
Bourgogne Chardonnay <i>Couvent des Jacobins, Louis Jadot, Côte d'Or (France)</i>			36.50
Chardonnay <i>Stonier, Mornington Peninsula (Australia)</i>			42.00
Pouilly-Fuissé <i>Bouchard Aîné & Fils, Burgundy (France)</i>			46.50
Meursault <i>Louis Jadot, Burgundy (France)</i>			57.95
Puligny-Montrachet <i>Remoissenet Père & Fils, Burgundy (France)</i>			70.00

RED WINE

175ml glass 250ml glass 750ml bottle

FRUITY, MEDIUM-BODIED

Cave de Massé <i>Vin de France</i>	5.15	7.35	19.95
Merlot <i>Granfort, Pays d'Oc (France)</i>	5.80	8.25	22.50
Malbec <i>Élevé, Pays d'Oc (France)</i>	6.45	9.20	25.00
Côtes du Rhône <i>Château Montfaucon, Rhône (France)</i>	7.40	10.55	28.75
Pinot Noir <i>Vidal Estate, Hawkes Bay (New Zealand)</i>	8.10	11.55	31.50
Pinot Noir <i>Bouchard Aîné & Fils, Côte de Beaune-Villages, Burgundy (France)</i>			42.75

GENEROUS, RICH, FULL-BODIED

Cabernet Sauvignon <i>Luis Felipe Edwards Gran Reserva, Colchagua Valley (Chile)</i>	6.55	9.35	25.50
Syrah Grenache (Organic) <i>Château Maris, Minervois (France)</i>	6.70	9.55	26.00
Malbec <i>Salentein, Valle de Uco (Argentina)</i>	8.35	11.90	32.50
Côtes du Roussillon <i>Domaine Lafage, Languedoc (France)</i>			29.50
Bordeaux (Organic) <i>Château du Seuil, Graves (France)</i>			33.95
Bordeaux Supérieur <i>Château Pey la Tour, Reserve, Bordeaux (France)</i>			35.50
Shiraz <i>JJ Hahn Western Ridge, 1975 Planting, Barossa Valley (Australia)</i>			39.75
Malbec <i>Alpasión, Mendoza (Argentina)</i>			40.00
Zinfandel <i>The Federalist, Dry Creek Valley, California (USA)</i>			45.50
Chateauf-neuf-du-Pape (Organic) <i>Bois de Pied Redal, Rhône (France)</i>			49.95

RED WINE

175ml glass 250ml glass 750ml bottle

OAKED, ROBUST, CHARACTERFUL

Rioja Crianza <i>Bodegas Corral, Don Jacobo (Spain)</i>	7.30	10.45	28.50
Bordeaux <i>Château Lyonnat, Lussac-Saint-Émilion (France)</i>			36.50
Rioja Reserva <i>Viña Pomal Centenario (Spain)</i>			37.50
Chianti Classico Riserva <i>Agostino Petri, Vicchiomaggio (Italy)</i>			39.50
Cabernet Sauvignon <i>Kleine Zalze, Stellenbosch (South Africa)</i>			46.00
Barolo <i>Domini Villa Lanata, Piedmont (Italy)</i>			49.75

ROSE WINE

175ml glass 250ml glass 750ml bottle

Cinsault <i>Crusan, Pays d'Oc (France)</i>	5.15	7.35	19.95
Pinot Grigio <i>Marchesi Ervani, Pavia (Italy)</i>	6.20	8.80	24.00
Provence <i>Mirabeau, Côtes de Provence (France)</i>	7.10	10.10	27.50
Provence <i>Estandon Héritage, Côtes de Provence</i>			30.00

CHAMPAGNE & SPARKLING WINE

125ml glass 750ml bottle

Da Luca <i>Prosecco (Italy)</i>	6.25	29.95
Lanson Père & Fils <i>Champagne (France)</i>	9.90	47.95
Greyfriars Cuvée Brut <i>Sparkling Wine, Surrey (England)</i>		37.25
Besserat de Bellefon Brut Rosé <i>Champagne (France)</i>		65.00
Veuve Clicquot Yellow Label Brut <i>Champagne (France)</i>		72.50
Lanson Green Label Brut (Organic) <i>Champagne (France)</i>		80.00
Dom Pérignon Vintage <i>Champagne (France)</i>		170.00

All wines by the glass are available as 125ml