

# LUNCH

## 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

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

## CHEESE

<b>A selection of four British cheeses:</b> 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

<b>Sweetcorn chowder</b> , smoked Ancho chilli dressing	6.00
<b>Moroccan mezze platter</b> : 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
<b>Potted Cornish crab</b> , avocado, prawn butter & sourdough toast	8.75
<b>Cheese soufflé</b> with Wyke Farm Cheddar sauce	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	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 with basil pine nut pesto	7.50
<b>Crab &amp; sweetcorn croquettes</b> with crab mayonnaise	5.50

## Pub lunch

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

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

## CLASSIC MAINS

<b>Beer-battered cod &amp; chips</b> , minty mushy peas & tartare sauce	13.75
<b>Traditional beef &amp; ale pie</b> , green beans & crispy shallots	13.50
<b>Jimmy Butler's free range gammon steak</b> , fried Watercress Lane duck egg & chips	13.50
<b>Free range Cornish beef burger</b> , sourdough bun, homemade tomato chutney, garlic mayonnaise & chips. ADD Comté cheese 1.50 / melted blue cheese 1.50 / bacon 1.50	14.25
<b>Whole rack of Cajun home-smoked pork ribs</b> , house coleslaw & chips	15.50
<b>Steak Frites</b> : 8oz sirloin steak, chips, 'Café de Paris' herb & mustard butter	19.95

## DESSERTS

<b>Pistachio soufflé</b> with rich chocolate ice cream	7.50
<b>Apple &amp; blackberry almond crumble</b> with vanilla ice cream	6.75
<b>Sticky toffee pudding</b> , dark chocolate, almond & citrus crisp, Normandy crème fraîche & crunchy nougatine	6.75
<b>Cherry amandine</b> : sweet pastry biscuit topped with frangipane & fresh cherries with crème anglaise, toasted almonds & pistachios	7.50
<b>Chocolate Indulgence</b> : dark chocolate & orange mousse, chocolate ice cream, chocolate crumble & flake	5.95
<b>Jude's ice cream &amp; sorbets</b> : 3 scoops with Gavotte biscuit. Ice cream (chocolate, coconut, salted caramel, strawberry & vanilla) Sorbets (blackcurrant, green apple, lemon, mango & raspberry)	5.25