

# 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

- Posh pork scratchings**, apple sauce 3.95
- Flatbread & dips**: truffled artichoke pesto, saffron mayonnaise, Moroccan date & sultana houmous **v** 4.50
- Basket of flat bread** **ve** 2.95
- Basket of stone baked artisan baguette** **v** 2.25
- Rustica olives** **ve** 2.25

## SIDE ORDERS

- Chips** **ve** 3.75
- Sweet potato fries** **ve** 3.90
- Smooth mash** **v** 3.50
- Mixed leaf salad**, choice of dressing: classic French or house balsamic with fig leaf oil **ve** 3.50
- Buttered green beans** **v** 3.90
- Wilted spinach & kale with Wyke Farm Cheddar sauce & almonds** **v** 4.25

## CHEESE

- Saint-Marcellin cheese**: whole creamy cow's cheese from the Dauphine, served with quince jelly, fig & almond cake, apricot, celery & crackers 8.50

**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

- Mediterranean fish soup**, Gruyère cheese, croutons & saffron rouille 7.85
- Moroccan mezze platter**: harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread **ve** 7.95
- Potted Cornish crab with guacamole**, 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** 6.95
- Wild mushroom fricassee**: native wild mushrooms with white wine, garlic & herbs, Jerusalem artichoke shavings & croutons **v** 7.85
- Baked Saint-Marcellin**: a pot of creamy, melted mountain cheese with truffled honey and bread to dip 8.50

## Our Steaks

Aubrey Allen, the Queen's butcher, selects for us the very best, grass-fed British beef which is ethically reared & 30-day dry aged for flavour & tenderness. Add any side & sauce 5.00

- Sirloin 8oz** 16.00
- Fillet steak 8oz** 24.90
- 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
- Duck leg confit with blackberries**: slow-cooked Barbary duck leg, Dauphinoise potato, pot-roast carrots, green beans, blackberry liqueur & red wine sauce 18.50
- Paella Valenciana with red mullet & king prawns**: traditional crusted rice paella with sauteed cuttlefish, tomatoes, onion, garlic and peppers, topped with red mullet fillet & shell-on king prawns 17.95
- Slow-cooked Bœuf Bourguignon**, red wine sauce, lardons, baby onions, mushrooms & smooth mash 17.75
- Glazed chicken with sweet potato wedges**: half a roast chicken with Peruvian lime, paprika & soy glaze, sweet potato wedges & lime zest mayonnaise 17.75
- Salmon & smoked haddock fishcake**, homemade fishcake with wilted spinach, kale & nutmeg in a cheddar cream sauce, free range poached egg, toasted almonds 13.85
- Grilled cauliflower steak with truffle cream**, toasted nut crust, walnut parsley pesto, cauliflower, aubergine & mushroom puree & sweet potato wedges **ve** 12.95
- Moroccan lamb tagine**: spiced, slow-cooked Cornish lamb on the bone with apricot, golden sultanas & Medjool date, pistachio & almond couscous 18.95
- Wild mushroom fricassee with potato, herb & cheese gnocchi**: mixed native wild mushrooms with white wine, garlic & herbs, fried gnocchi, Jerusalem artichoke shavings **v** 13.95
- St Austell's <sup>TRIBUTE</sup> beef & ale pie**, lardons, mushrooms, smooth mash or green beans & a Tribute ale taster 14.50
- Jimmy Butler's free range gammon steak**, fried Watercress Lane duck egg & chips 13.85
- 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 14.50
- Moroccan mezze platter**: harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread **ve** 14.95