

LUNCH

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	4.50
Basket of flat bread	2.95
Basket of stone baked artisan baguette	2.25
Rustica olives	2.25

SIDE ORDERS

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

Roast parsnip soup , honey & lemon dressing, toasted pumpkin seeds	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 with guacamole , 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	6.95
Wild mushroom fricassee : native wild mushrooms with white wine, garlic & herbs, Jerusalem artichoke shavings & croutons	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

Butterfly chicken , coated in cheese panko breadcrumbs with lemon & lime mayonnaise & your choice of salad or chips	10.95
Beer-battered cod & chips , minty mushy peas & tartare sauce	13.75
St Austell's 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, garlic mayonnaise & chips. ADD Comté cheese 1.50 / melted blue cheese 1.50 / bacon 1.50	14.50
Steak Frites The full house: 8oz sirloin steak, chips, 'Café de Paris' herb & mustard butter	19.95
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	12.95
Wild mushroom fricassee with potato, herb & cheese gnocchi , mixed native wild mushrooms with white wine, garlic & herbs, fried gnocchi, Jerusalem artichoke shavings	13.95
Pan-fried trout fillet , prawn & spring onion new potatoes, lemon butter	10.50
Penne pasta with courgetti , baby spinach, basil, walnut & garlic pesto, toasted walnut garnish	9.75

DESSERTS

Pistachio soufflé with rich chocolate ice cream	7.65
Bramley apple & pear crumble , toasted flaked & ground almonds, orange & lemon zest, Calvados crème fraîche (without crème fraîche)	6.95
Sticky toffee pudding , dark chocolate, almond & citrus crisp, Normandy crème fraîche & crunchy nougatine	6.95
Blackcurrant pavlova : meringue, whipped cream, blackcurrants & blackcurrant coulis with homemade marshmallows & vanilla ice cream	7.75
Chocolate & citrus orange cup : chocolate mousse & crumble, mascarpone cream	7.25
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) (without the biscuit)	5.40