

SUNDAY

Pull up a chair...

Dishes as priced or

Two courses **20.00**

Add a third course for **5.00**

Served until 5pm

Ketel One Bloody Mary 7.75

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

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	15.80
Vegetarian pastry parcel , Cherrywood smoked cheese, orange zest, beetroot & truffled artichoke pesto	14.80

Duck leg confit with blackberries : slow-cooked Barbary duck leg, Dauphinoise potato, pot-roast carrots, green beans, blackberry liqueur & red wine sauce	18.50
Glazed chicken with sweet potato wedges : half a roast chicken with Peruvian lime, paprika & soy glaze, sweet potato wedges & lime zest mayonnaise	17.75
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
Salmon & smoked haddock fishcake , homemade fishcake with wilted spinach, kale & nutmeg in a cheddar cream sauce, free range poached egg, toasted almonds & choice of chips or mixed leaf salad	15.90
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	16.00
Grilled cauliflower steak with truffle cream , toasted nut crust, walnut parsley pesto, cauliflower, aubergine & mushroom puree & sweet potato wedges, buttered green beans v, ve <i>without buttered greens</i>	15.85

DESSERTS

Pistachio soufflé with rich chocolate ice cream	7.65
Bramley apple & pear crumble , toasted flaked & ground almonds, orange & lemon zest, Calvados crème fraîche v, ve <i>without crème fraîche</i>	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) ve <i>without the biscuit</i>	5.40