

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**: 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

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. Side orders available separately.

- 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 ^{TRIBUTE} 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