

NIBBLES

Posh pork scratchings, apple sauce	3.95
Flatbread & dips: truffled artichoke pesto, v saffron mayonnaise, Moroccan date & sultana houmous v	4.50
Basket of flatbread v	2.95
Basket of stone baked artisan baguette ve without butter	2.25
Rustica olives v	2.25

STARTERS

Leek & potato soup , with crème fraîche & chives with flatbread v	6.00
Potted Cornish crab with guacamole , prawn butter & sourdough toast	8.75
Cheese soufflé , Wyke Farm Cheddar sauce v	6.95
Moroccan mezze platter : harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread ve	7.95/14.95
Jackfruit fritters & green papaya salad with Thai dressing, toasted cashew nuts & crispy noodles ve	6.95
Garlic & herb snails , baguette	7.95
Chicken liver parfait , truffle butter, homemade red onion marmalade & toasted brioche	6.95
Baked Saint-Marcellin : a pot of creamy, melted mountain cheese with truffled honey & bread to dip	8.50

MAINS

Pan-fried haddock fillet , free range poached egg, savoy cabbage, white wine potatoes, grain mustard sauce	10.50
Glazed chicken with sweet potato wedges : half a roast chicken with a Peruvian soy, paprika & lime glaze, sweet potato wedges & lime zest mayonnaise	17.75
Whole dressed Brixham crab , crab mayonnaise & chips	16.90
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
St Austell's ^{TRIBUTE} beef & ale pie with lardons, mushrooms & puff pastry crust, served with smooth mash or green beans & a Tribute ale taster	14.50
Jimmy Butler's free range gammon steak with fried Watercress Lane duck egg & chips	13.85
Steak Frites : 8oz sirloin steak, chips, 'Café de Paris' herb & mustard butter	19.95
Smoked haddock & salmon fishcake , spring vegetables & green pea sauce	13.90
Chickpea burger , baba ganoush, gherkins, iceberg lettuce, sriracha mayonnaise, toasted sourdough bun, chips ve	9.75
Jackfruit fritters & green papaya salad with Thai dressing, toasted cashew nuts & crispy noodles ve	11.95
Harissa & miso glazed aubergine , baba ganoush, pomegranate seeds, baby pak choi, pinenuts, toasted sesame & soy dressing ve	12.90

our steaks

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

Fillet steak 8oz	24.90
Sirloin steak 8oz	16.00
Chateaubriand for two 16oz , approx 20 minutes cooking time	per person 25.00

Add sauce: Béarnaise, Roquefort or pepper for 1.50

Side orders available separately

sides

Chips ve	3.95
Smooth mash v	3.50
Sweet potato fries ve	3.95
Mixed spring vegetables v	3.95
Buttered green beans v	3.95
Mixed leaf salad, choice of dressing: classic French or house balsamic with fig leaf oil ve	3.75
Green papaya salad, Thai style dressing ve	3.95



DESSERTS

Zesty lemon parfait with kirsch soaked cherries & coulis, cacao & orange tuile v	6.50
Pistacho soufflé with rich chocolate ice cream v	7.90
"A Night at the Opera" : coffee & chocolate layered sponge, salted caramel cream, gold-coated champagne truffle, spiced caramelised cashew nuts, coffee custard v	7.75
Chocolate fondant with spiced orange & passionfruit sauce , orange crémeux, confit orange & stem ginger v	7.25
Rhubarb & ginger crumble poached Oldroyd's Yorkshire rhubarb, almond citrus crumble, vanilla ice cream ve	6.95
Jude's ice cream & sorbets : 3 scoops with Gavotte biscuit ve without biscuit Ice Cream: Vanilla, Strawberry, Chocolate, Salted Caramel, Coconut Sorbets: Raspberry, Mango, Lemon, Green Apple	5.40
Saint-Marcellin , 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, fish bones or shot.

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