

## 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

<b>Mediterranean fish soup,</b> Gruyère cheese, croûtons, saffron rouille	7.85
<b>Cheese soufflé,</b> Wyke Farm Cheddar sauce   v	6.95
<b>Baked Saint-Marcellin:</b> a pot of creamy, melted mountain cheese with truffled honey & bread to dip	8.50
<b>Potted Cornish crab with guacamole,</b> prawn butter & sourdough toast	8.75
<b>Jackfruit fritters &amp; green papaya salad</b> with Thai dressing, toasted cashew nuts & crispy noodles   ve	6.95
<b>Garlic &amp; herb snails,</b> baguette	7.95
<b>Chicken liver parfait,</b> truffle butter, homemade red onion marmalade & toasted brioche	6.95
<b>Moroccan mezze platter:</b> harissa, aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread   ve	7.95

## MAINS

<b>Smoked haddock &amp; salmon fishcake,</b> spring vegetables & green pea sauce	13.90
<b>Whole dressed Brixham crab,</b> crab mayonnaise & chips	16.90
<b>Malabar fish curry with toasted coconut:</b> roast cod with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice	16.95
<b>Rump of West Country lamb with pea purée,</b> Dauphinoise potato, pot roast carrots & garlic confit	19.75
<b>Confit Barbary duck leg with citrus sauce &amp; orange zest,</b> French beans, carrots & Dauphinoise potato	18.50
<b>Glazed chicken with sweet potato wedges:</b> half a roast chicken with a Peruvian soy, paprika & lime glaze, sweet potato wedges & lime zest mayonnaise	17.75
<b>Free range Cornish beef burger,</b> sourdough bun, homemade tomato chutney, garlic mayonnaise & chips ADD Comté cheese 1.50 / melted blue cheese 1.50 / bacon 1.50	14.50
<b>Slow-cooked Bœuf Bourguignon,</b> red wine sauce, lardons, baby onions, mushrooms & smooth mash	17.75
<b>St Austell's <sup>TRIBUTE</sup> beef &amp; ale pie</b> with lardons, mushrooms & puff pastry crust, served with smooth mash or green beans & a Tribute ale taster	14.50
<b>Jimmy Butler's free range gammon steak</b> with fried Watercress Lane duck egg & chips	13.85

## 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.*

<b>Steak Frites</b> The full house: 8oz sirloin steak, chips, 'Café de Paris' herb & mustard butter	19.95
<b>Fillet steak 8oz</b>	24.90
<b>Sirloin steak 8oz</b>	16.00
<b>Chateaubriand for two 16oz,</b> approx 20 minutes cooking time	per person 25.00

Add sauce: Béarnaise, Roquefort or pepper for 1.50  
Side orders available separately

## veggie and vegan

<b>Jackfruit fritters &amp; green papaya salad</b> with Thai dressing, toasted cashew nuts & crispy noodles   ve	11.95
<b>Moroccan mezze platter:</b> harissa, aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread   ve	14.95
<b>Harissa &amp; miso glazed aubergine,</b> baba ganoush, pomegranate seeds, baby pak choi, pinenuts, toasted sesame & soy dressing   ve	12.90



## 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

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