

SUNDAY

Pull up a chair...

Dishes as priced or

Two courses **20.00**

Add a third course for **5.00**

Ketel One Bloody Mary 7.75

NIBBLES

Rustica olives ^{ve}	2.25
Garlic baguette ^v	2.80
Basket of stone-baked artisan baguette ^v	2.25
Artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus & coriander, saffron mayonnaise ^v	4.50

SIDE ORDERS

Chips ^{ve}	3.75
Dauphinoise potato ^v	4.25
Sweet potato chips ^{ve}	3.90
Wilted spinach & kale with Wyke Farm Cheddar sauce & almonds ^v	4.25
Buttered green beans ^v	3.90
Winter coleslaw ^{ve}	3.90
Mixed leaf salad, choice of dressing: classic French or house balsamic with fig leaf oil ^{ve}	3.50

CHEESE

Saint-Marcellin cheese: 8.50

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

**This is not included in the two/three course offer*

^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.

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 www.whitebrasserie.com

STARTERS

Cheese soufflé , Wyke Farm Cheddar sauce ^v	6.95
Mediterranean fish soup , Gruyère cheese, croûtons, saffron rouille	7.85
Wild mushroom fricassee , native wild mushrooms with white wine, garlic & herbs, Jerusalem artichoke shavings & croutons ^v	7.85
Chicken liver parfait , truffle butter, homemade red onion marmalade & toasted brioche	6.95
Potted Cornish crab with avocado guacamole , prawn butter & sourdough toast	8.75
Indian spiced samosas filled with spiced potatoes, cashew nuts, sultanas, peas & coriander with tamarind dipping sauce & coconut cashew cream ^{ve}	6.95
Grilled lightly smoked salmon with curried cauliflower , cauliflower purée, basil pesto & spiced mango chutney	8.75

MAINS

THE ROASTS

Our fabulous roasts come with bottomless rich gravy, Yorkshire pudding & roasties plus cauliflower cheese & seasonal vegetables

Roast Cornish beef & Yorkshire pudding	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, gravy ^v	14.80

Malabar fish curry with toasted coconut: roast hake with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice	16.95
Paella Valenciana with red mullet & king prawns: traditional crusted rice paella with sauteed cuttlefish topped with red mullet fillet & shell-on king prawns	17.95
Glazed chicken with sweet potato: half a roast chicken with Peruvian lime, paprika & soy glaze, sweet potato wedges & lime zest mayonnaise	17.75
Duck leg confit with blackberries: slow-cooked Barbary duck leg, pot-roast carrots, green beans, blackberry liqueur & red wine sauce	18.50
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
Rope-grown mussels with white wine & shallot Marinière sauce, baguette & chips	14.90
Grilled cauliflower steak with truffle cream: toasted nut crust, walnut parsley pesto, a cauliflower, aubergine & mushroom purée & sweet potato wedges, buttered green beans ^v , ^{ve} <i>without buttered greens</i>	15.85

DESSERTS

Pistachio soufflé , famously light with rich chocolate ice cream ^v	7.65
Sticky toffee pudding with a dark chocolate, almond & citrus crisp, Normandy crème fraîche, crunchy nougatine ^v	6.95
Bramley apple & pear crumble , toasted flaked & ground almonds, orange & lemon zest; Calvados crème fraîche ^v , ^{ve} <i>without crème fraîche</i>	6.95
Chocolate indulgence: chocolate & orange mousse, chocolate ice cream, chocolate almond crumb... & a choccie flake ^v	6.95
Jude's ice cream & sorbets , please ask your server for today's selection. Our Jude's ice creams and sorbets are all ^{ve} <i>without the biscuit garnish</i>	5.40