

Dishes as priced or  
**Two courses 20.00**  
 Add a third course for 5.00

# Sunday

*pull up a chair*

**KETEL ONE BLOODY MARY** 7.25

## NIBBLES

Rustica olives | ve 2.25

Garlic baguette | v 2.80

Basket of stone baked  
 artisan baguette | ve without butter 2.25

Artisan baguette with a selection of dips:  
 spiced aubergine & mushroom, spicy citrus & coriander,  
 saffron mayonnaise | v 4.50

## STARTERS

**Cheese soufflé**, Wyke Farm Cheddar sauce | v 6.95

**Mediterranean fish soup**, Gruyère cheese,  
 croûtons, saffron rouille 7.85

**Jackfruit fritters & green papaya salad** with Thai  
 dressing, toasted cashew nuts & crispy noodles | v 6.95

**Chicken liver parfait**, truffle butter, homemade  
 red onion marmalade & toasted brioche 6.95

**Potted Cornish crab with guacamole**,  
 prawn butter & sourdough toast 8.75

**Grilled asparagus & free range poached egg**,  
 cauliflower crumble, smoked paprika  
 & lemon dressing | v 7.50

**Moroccan mezze platter**: harissa 7.95  
 aubergine, globe artichoke, falafel with coconut  
 cashew cream, houmous selection, pomegranate seeds,  
 cherry tomato salad & flatbread | ve

## MAINS

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

**Roast Cornish beef & Yorkshire pudding** 15.80

**Roast sirloin of outdoor-reared 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

**Malabar fish curry with toasted coconut:** 16.95  
 roast cod with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice

**Whole dressed Brixham crab**, crab mayonnaise & chips or mixed leaf salad 16.90

**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

**Confit Barbary duck leg** with citrus sauce & orange zest, French beans, carrots & Dauphonise potato 18.50

**Steak Frites:** 8oz sirloin steak, chips, 'Café de Paris' herb & mustard butter 19.95

**Free range Cornish beef burger**, sourdough bun, homemade tomato chutney, garlic mayonnaise & chips  
 with your choice of topping: Comté cheese / melted blue cheese / bacon. *Additional topping for 1.50* 16.00

**Rope-grown mussels** with white wine & shallot Marinière sauce, baguette & chips 14.90

**Moroccan mezze platter:** harissa aubergine, globe artichoke, falafel with coconut cashew cream,  
 houmous selection, pomegranate seeds, cherry tomato salad & flatbread | ve 14.95

**Harissa & miso glazed aubergine**, baba ganoush, pomegranate seeds, baby pak choi,  
 pinenuts, toasted sesame & soy dressing | ve 15.00  
 Served with your choice of side dish.

## our roasts

## SIDES

Chips | ve 3.95

Minted new potatoes, salted butter | v 3.70

Dauphinoise potato | v 4.25

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

**Chocolate fondant with spiced  
 orange & passionfruit sauce**, orange crèmeux,  
 confit orange & stem ginger | v 7.25

**Rhubarb & ginger crumble** 6.95  
 poached Oldroyd's Yorkshire rhubarb, almond  
 citrus crumble, vanilla ice cream | ve

**Jude's ice cream & sorbets:** 3 scoops with 5.40  
 Gavotte biscuit | ve without biscuit  
 Ice Cream: Vanilla, Strawberry, Chocolate, Salted Caramel,  
 Coconut Sorbets: Raspberry, Mango, Lemon, Green Apple

## CHEESE

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

**Saint-Marcellin**, whole creamy cow's cheese 8.50  
 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, 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

