

# Sunday

*pull up a chair*

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



## APERITIFS

### G&T SELECTION

<b>Tanqueray</b> Fever-Tree light Indian tonic   v	6.20
<b>The Botanist</b> Fever-Tree light elderflower tonic   v	7.70
<b>Warner's Rhubarb pink gin</b> Fever-Tree Mediterranean tonic   ve	8.70
<b>Aperol Spritz</b>   ve	7.95
<b>Lanson Pere et Fils Champagne</b> 125ml   ve	9.90

## 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

<b>Cheese soufflé</b> , Wyke Farm Cheddar sauce   v	6.95
<b>Mediterranean fish soup</b> , Gruyère cheese, croûtons, saffron rouille	7.85
<b>Jackfruit fritters &amp; green papaya salad</b> with Thai dressing, toasted cashew nuts & crispy noodles   v	6.95
<b>Chicken liver parfait</b> , truffle butter, homemade red onion marmalade & toasted brioche	6.95
<b>Potted Cornish crab with guacamole</b> , prawn butter & sourdough toast	8.75
<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
<b>Baked Saint-Marcellin</b> : a pot of creamy, melted mountain cheese with truffled honey & bread to dip	8.50

### *our promise*

We want you to feel safe and to have a thoroughly enjoyable time with us today. We have new processes in place to make sure we are all as safe as we can possibly be, details of which are on the table talker & more information can be found by scanning the QR code at the bottom of the menu.

### *our menu*

Sustainability and ethical sourcing run through everything we do: the highest quality, fresher-than-fresh food, sourced with care and pride from the very best producers & cooked with heart in our kitchens. Enjoy...

## MAINS

<i>Our fabulous roasts come with bottomless rich gravy, Yorkshire puddings &amp; roasties plus cauliflower cheese &amp; seasonal vegetables</i>	
<b>Roast Cornish beef &amp; Yorkshire pudding</b>	15.80
<b>Roast sirloin of outdoor-reared pork</b> , apple fritter, green apple sauce	14.80
<b>Half a roast chicken</b>	15.80
<b>Vegetarian pastry parcel</b> , Cherrywood smoked cheese, orange zest, beetroot & truffled artichoke pesto	14.80
<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>Whole dressed Brixham crab</b> , crab mayonnaise & chips or mixed leaf salad	16.90
<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>Confit Barbary duck leg</b> with citrus sauce & orange zest, French beans, carrots & Dauphonoise potato	18.50
<b>Steak Frites</b> : 8oz sirloin steak, chips, 'Café de Paris' herb & mustard butter	19.95
<b>Free range Cornish beef burger</b> , sourdough bun, homemade tomato chutney, garlic mayonnaise & chips with your choice of topping: Comté cheese / melted blue cheese / bacon. <i>Additional topping for 1.50</i>	16.00
<b>Pan-fried stone bass with ginger &amp; lemongrass</b> , crushed new potatoes with spring onion, choy sum with toasted sesame & soy dressing	16.95
<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 Served with your choice of side dish.	15.00

### *our roasts*

## SIDES

Chips   ve	3.95
Sweet potato fries   ve	3.95
Dauphinoise potato   v	4.25
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
Smooth mash   v	3.70

## 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>Mango &amp; Pineapple Crumble</b> : fresh fruit and coulis, almond citrus crumble, vanilla ice cream   ve	6.95
<b>Chocolate fondant with spiced orange &amp; passionfruit sauce</b> , orange crèmeux, confit orange & stem ginger   v	7.25
<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

## CHEESE

*This is not included in the two/three course offer*  
**Saint-Marcellin**, whole creamy cow's cheese from the Dauphine, served with quince jelly, fig & almond cake, apricot, celery & crackers 8.50

## ALLERGENS



Allergen information by dish is available by scanning this QR code



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.  
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