

SUMMER

We are proud to serve proper pub food with our unique French twist. Our ingredients are always carefully sourced with great attention paid to seasonality, sustainability, quality and flavour.



NIBBLES

Rustica olives ^{ve}	2.25
Garlic baguette ^v	2.80
Basket of stone baked artisan baguette ^v	2.00
Artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus & coriander, saffron mayonnaise ^v	4.25

SIDE ORDERS

Chips ^{ve}	3.50
Minted new potatoes ^v	3.50
Spinach with Wyke Farm cheese sauce ^v	4.50
Mixed greens ^v	3.90
Sweet potato fries ^{ve}	3.90
Summer coleslaw salad ^{ve}	3.90
Mixed leaf salad, choice of dressing: classic French or house balsamic with fig leaf oil ^{ve}	3.50
Thai green leaf salad with green papaya, cashews & citrus dressing ^{ve}	3.90

CHILDREN'S MENU

We have a special menu for small children & for older children we have the Pub Grub menu featuring half portions at half price on selected main course dishes. Please ask your server for a copy.

^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.

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

STARTERS

OUR FAVOURITES

Cheese soufflé , Wyke Farm Cheddar sauce ^v	6.95
Potted Cornish crab with avocado, prawn butter, sourdough toast	8.75
Indian spiced samosas: homemade pastries filled with spiced potatoes, cashew nuts, sultanas, peas & coriander. Served with a tamarind dipping sauce & coconut cashew cream ^{ve}	6.75

Smoked pulled beef tortilla: pulled beef, chipotle & sesame dressing, sriracha mayonnaise, crispy shallots & soft tortilla wrap	6.50
Mediterranean fish soup , Gruyère cheese, croûtons, saffron rouille	7.75
Moroccan mezze platter: harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread ^{ve}	7.95
Heritage tomato salad , avocado & lime cream, fennel, chicory & radish salad, basil & pine nut pesto ^{ve}	7.50
Grilled lightly smoked salmon with beetroot & horseradish: Scottish salmon fillet, trio of beetroot, cauliflower florets with horseradish crème fraîche	8.50
Chicken liver parfait , truffle butter, homemade red onion marmalade & toasted brioche	6.95
Rope-grown mussels , traditional white wine & shallot Marinière or red Thai curry sauce, baguette	6.95
Charcuterie platter to share: selection of French cured & smoked meats with blue cheese toastie & soured vegetables	13.90

STEAKS

Our beef is 30-day dry-aged from prime, pasture-reared cattle breeds chosen for the flavour & tenderness of the meat.

Today's guest steak	see blackboard
Fillet steak 8oz	24.90
Chateaubriand for two , approx 20 minutes cooking time	per person 25.00
Add sauce: Béarnaise, Roquefort or pepper	1.50
Side orders available separately	

MAINS

OUR FAVOURITES

Duck leg confit with citrus sauce: slow-cooked duck leg with pea purée, a medley of peas, broad beans & sugar snaps, heritage carrots, Dauphinoise potato, lime zest confit & citrus sauce	16.95
Smoked pork belly with gooseberries: outdoor-reared Lincolnshire pork belly & crackling, gooseberry compote, sautéed potatoes, hispi cabbage & pork jus	18.50
Crayfish & mango salad , crème fraîche new potatoes, mint & lime dressing	13.50

Gunpowder chicken with papaya salad: half a free range roast chicken with honey, soy & sriracha glaze, green papaya salad with cashews & citrus dressing	17.50
Malabar fish curry with toasted coconut: roast hake with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice	16.95
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	14.25
Slow-cooked Bœuf Bourguignon , red wine sauce, lardons, baby onions, mushrooms & smooth mash	17.25
Moroccan lamb tagine: spiced, slow-cooked Cornish lamb on the bone with apricot, golden sultanas & Medjool date, pistachio & almond couscous	18.95
Jimmy Butler's free range gammon steak with fried Watercress Lane duck egg & chips	13.50
Salmon & smoked haddock fishcake: homemade fishcake with wilted spinach, leeks, peas & baby gem lettuce, free range poached egg & tartare sauce	13.50
Pie of the week: traditional homemade pie served with a choice of side	13.80
Steak Frites: 8oz sirloin steak, chips, 'Café de Paris' herb & mustard butter	19.95
Rope-grown mussels , traditional white wine & shallot Marinière or red Thai curry sauce, baguette & chips	14.90
Grilled salmon fillet with tomato hollandaise: Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or chips	14.50
Moroccan mezze platter: harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread ^{ve}	14.95
Heritage tomato & feta salad , avocado & lime cream, fennel, chicory & radish salad, basil & pine nut pesto, croûtons ^v , ^{ve} without cheese	11.95
Sweetcorn & potato fritter , smoked paprika, avocado salad, summer coleslaw & chipotle mayonnaise ^{ve}	10.95
Harissa-glazed aubergine with butternut squash , baba-ganoush, pine nuts, pomegranate seeds & flatbread ^{ve}	13.25