



## NOVEMBER SUNDAY ROAST

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TRY OUR BLOODY MARY 7.75

Made with Ketel One vodka

AVAILABLE ALL DAY FROM 12 NOON

Choose your main course and add any starter or dessert for just 3.50

STARTERS – 3.50 with any main course

Hearty haricot bean soup, wild mushrooms, smoked chilli oil *v, gf*

Welsh rarebit, fried free-range egg *v*

Salt cod & lemon croquette, spiced lentils

### MAINS

*Our meat dishes are served with roast potatoes, Yorkshire puddings and a selection of fresh, seasonal vegetables & gravy.*

Roast sirloin of Cornish beef with all the trimmings  
(individual plates or a roast to share & carve at the table) 15.80 per person

Rack of free-range Cherry Orchard pork, apple fritter, green apple sauce 14.80

Half a roast free-range Bretagne chicken 15.50

Loch Fyne salmon & crab fishcake, crab mayonnaise, wilted leeks 13.50

Pumpkin ravioli, roasted pumpkin & pumpkin purée,  
roquette, toasted pine nuts 12.50 *v*

PUDDINGS – 3.50 with any main course

Spiced autumn apples, almond & ginger crumble, double cream *v*

Sticky toffee pudding, rich caramel sauce, vanilla ice cream *v*

Chocolate mousse, almond & cocoa crumble *v, df*

*gf* gluten free *df* dairy free *v* vegetarian

Please ask your server for alternatives if you have dietary intolerances.

Some of our dishes contain olive stones, fish bones, nuts and nut derivatives & our menu descriptions do not list all ingredients. If you have any concerns about the presence of allergens, please speak to a member of staff. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary 10% service charge will be added to your bill – thank you. For other White Brasserie locations please check our website [www.whitebrasserie.com](http://www.whitebrasserie.com)