



THE  
WHITE BRASSERIE  
COMPANY

## NIBBLES

Rustica olives <i>GF, DF, V</i>	2.00
Basket of stone-baked artisan baguette <i>GF (gluten free bread), DF (no butter)</i>	2.00
Artisan baguette with spiced aubergine & mushroom relish <i>DF</i>	3.70

## STARTERS

French onion soup, Gruyère cheese croûtons <i>GF (no croûtons)</i>	6.95
Scottish salmon, beetroot & horseradish crème fraîche: lightly smoked & grilled fillet of salmon, trio of beetroot, cauliflower florets <i>GF</i>	8.50
Burgundian snails in garlic herb butter, baguette <i>GF (GF bread)</i>	7.45
Crispy beef with soy & citrus glaze: strips of free-range sirloin, rump and fillet beef, winter salad, citrus dressing, sesame seeds <i>DF</i>	7.95
Scottish Hebridean rope-grown mussels, steamed with marinère or saffron mouclade sauce <i>GF (marinière DF no cream)</i>	6.95
Charcuterie for two: saucisson sec, saucisson sec au génépi, andouille, terrine de campagne, jambon de Bayonne, blue cheese rarebit, soused vegetables, green salad <i>GF &amp; DF (no rarebit)</i>	13.90

## STEAKS – CORNISH, FREE-RANGE *all GF, DF (no butter)*

*Steaks are served with chips and a sauce of your choice chips DF*

Sirloin steak 8 oz	19.95
Fillet steak 8 oz	23.90
Chateaubriand (for 2)	per person 24.90
Onglet steak, 'Café de Paris' herb & mustard butter	14.50
Add sauce: Béarnaise, pepper <i>GF</i>	

## SIDE ORDERS

Chips <i>DF</i>	3.50
Creamy mash <i>GF</i>	3.50
Dauphinoise potato <i>GF</i>	3.50
Roasted mixed pumpkin, crème fraîche & toasted almonds <i>GF, DF (no crème fraîche)</i>	3.50
Tenderstem broccoli, toasted pine nuts <i>GF, DF (no butter)</i>	3.90
Green beans <i>GF, DF (no butter)</i>	3.90
Mixed leaf salad <i>GF, DF</i>	3.25
Roquette & parmesan salad <i>GF</i>	3.90

## MAINS

Scottish Hebridean rope-grown mussels, steamed with traditional white wine & shallot marinère or creamy saffron mouclade, chips, baguette <i>GF (marinière DF no cream)</i>	14.90
Steak Frites: 9 oz rump steak, chips, 'Café de Paris' herb & mustard butter <i>GF (no chips), DF (no butter)</i>	19.95
Duck leg confit with black cherry sauce, Dauphinoise potato, pot-roasted carrots, celery, parsnip & green beans <i>GF</i>	16.95
Crispy beef with soy & citrus glaze: strips of free-range sirloin, rump and fillet beef, winter salad, citrus dressing, sesame seeds, coconut rice <i>DF</i>	14.50
Slow-cooked shoulder and leg of roast suckling pig, prune stuffing, caramelised crisp, hispi cabbage, sautéed potatoes, gooseberry compote, rich pan juices <i>GF</i>	19.50
Malabar fish curry with toasted coconut, grilled king prawn, shallot crisps, coconut rice <i>GF</i>	15.50
Mrs Keen's gammon steak, fried Watercress Lane duck egg, chips <i>GF (no chips), DF</i>	13.30
Free-range Cornish beef burger, brioche bun, homemade tomato chutney, chips <i>GF (without bun &amp; chips), DF (without bun &amp; cheese)</i>	13.50
ADD: Comté cheese, melted blue cheese, bacon <i>GF, bacon DF</i>	1.50
Grilled rock lobster tail & chips, prawn butter, green salad <i>GF (no chips), DF (no butter)</i>	23.50
Grilled lightly smoked salmon fillet with tomato hollandaise: Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or chips <i>GF (with salad), DF (without sauce)</i>	13.90
Black truffle & wild mushroom risotto, celery leaf, toasted pine nuts, mascarpone cream <i>GF, V</i>	15.50

## PUDDINGS

Chocolate torte: warm torte, crème Anglaise, toasted almonds, vanilla ice cream <i>GF, V</i>	6.50
Jude's ice cream & sorbets: 3 scoops with Gavotte biscuit & raspberry coulis. Choose from Very Vanilla, Truly Chocolate, Strawberries & Cream, Salted Caramel, Coffee ice cream or Raspberry, Mango, Lemon or Green Apple sorbet <i>ice cream GF (no biscuit), sorbets DF, V</i>	5.25
Cheese plate: Boy Laity Cornish Camembert, Lyburn Gold, Cheviot and Brighton Blue served with homemade chutney, dried fruit, nuts & crackers <i>GF (gluten free crackers or bread)</i>	8.00
Three-fruit marmalade crème brûlée <i>GF</i>	5.90

*GF* gluten free *DF* dairy free *V* vegetarian

Some of our dishes contain olive stones, fish bones, nuts and nut derivatives and our menu descriptions do not list all ingredients or allergens.  
All major credit cards are accepted. VAT is included at the prevailing rate. Usual service charge applies - thank you.