



## MARCH 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

Leek & potato soup, crème fraîche & chives *vegan (without crème fraîche), gf*

Celeriac salad & poached egg, shallot crisps *v, gf, df*

Puy lentils with beetroot & goats' cheese, grain mustard dressing *gf*

### 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

Sicilian almond & orange cake, orange sauce *v, gf, df*

Spiced apples with ginger & citrus crumble, double cream *vegan (without cream)*

Chocolate mousse, chantilly cream

*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. Our menu descriptions do not list all ingredients. Please speak to a manager on duty & read our allergens menu before ordering if you have any allergies whatsoever. 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)