

SEPTEMBER SET MENU

TWO COURSES £11.95

Add a third course for £3.50 Available Monday to Saturday until 6.30pm

STARTERS

Creamy sweetcorn chowder, popcorn v Ham hock, apple & caper terrine, apple sauce, parsley oil, crouton gf, df (without crouton) Lentil, beetroot & grilled goat's cheese salad, grain mustard dressing v, gf

MAINS

Outdoor-reared pork schnitzel, fried free-range egg, potato salad, French beans, anchovy (optional) Steak frites 'express' (£2 supplement)

- chargrilled Cornish minute steak, garlic & herb butter, frites, green salad Grilled fillet of North Atlantic haddock, new potatoes, courgette spaghetti, tomato & chilli dressing <code>gf, df</code>

Seasonal roast squash & chickpea salad, roquette, smoked paprika dressing v, gf, df

PUDDINGS

Plum & apple compote, biscuit crumble, double cream ν Blackcurrant mousse, poached blackcurrants, cat's tongue biscuit gf (without biscuit) Steamed chocolate sponge, chocolate sauce, crème fraîche ν

gf gluten free df dairy free v vegetarian

Some of our dishes contain olive stones, fish bones, nuts and nut derivatives & our menu descriptions do not list all ingredients or allergens. Please ask a server for our allergens list. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary service charge of 12.5% for parties of six or more will be added to your bill, this will be shared among the staff who prepared and served your meal today - thank you. For other White Brasserie locations please check our website www.whitebrasserie.com