



SET MENU

TWO COURSES £10.00

Add a third course for £3.50

Times and availability vary in December.

Please check with your local pub.

STARTERS

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

Welsh rarebit, fried free-range egg *v*

Salt cod & lemon croquette, spiced lentils *df*

MAINS

Slow-cooked outdoor-reared Lincolnshire pork tenderloin, swede & carrot mash, roasted autumn vegetables *gf*

Steak frites 'express' (£2 supplement)

- chargrilled Cornish minute steak, garlic & herb butter, frites, green salad *gf*

Pan-fried North Atlantic haddock fillet, smooth mashed potatoes,

brown butter & caper sauce, croûtons *gf (without croûtons)*

Autumn vegetarian spaghetti 'Bolognese': Rich tomato sauce with lentils,

red peppers, cep mushrooms, garlic, thyme & bay leaves *v, df (without cheese)*

PUDDINGS

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

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