



APRIL SET MENU

TWO COURSES 10.00

Add a third course for 3.50

Available Monday to Saturday until 6.30pm

NIBBLES

Rustica olives *gf, df* 2.25 Basket of stone-baked artisan baguette 2.00 Garlic baguette *v* 2.80
Artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise 4.25
Half or whole sourdough loaf with unsalted butter 2.00 / 4.00

STARTERS

Cream of cauliflower & Grana Padano soup *v*
Fennel & tomato salad, citrus dressing *gf, df, ve*
Potted smoked ham hock, toasted sourdough *gf, df*

MAINS

Chickpea & coriander cake, smoked aubergine purée, tomato sauce *gf, ve*
Beef stroganoff, pilaf rice *gf*
Pan-fried whole flounder, pea purée, Pickering watercress, minted new potatoes
Steak frites 'express', chargrilled Cornish minute steak, garlic & herb butter,
frites, green salad (2.00 supplement)

PUDDINGS

Chocolate & walnut sponge, vanilla anglaise
Brioche & butter pudding, golden sultanas, double cream *v*
Cherry & apple compote, toasted almonds *gf, df, ve*

SIDES

Chips *v, df* Dauphinoise potato *v, gf* Mixed leaf salad *v, gf, df* 3.50
Sweet potato wedges with zesty lime mayonnaise *ve & df (without mayonnaise)* 3.90
Roasted mixed heritage carrots *v, gf, df* 3.90
French beans, peas & broad beans *ve (no butter), gf, df* Roquette & parmesan salad *gf* 3.90
Citrus bulgur wheat salad with citrus mayonnaise 4.10

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

Some of our dishes contain olive stones, fish bones, nuts and nut derivatives & our menu descriptions do not list all ingredients or allergens. 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 service charge of 10% 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

