## JUNE SET MENU

## TWO COURSES 10.00

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



## STAR INGREDIENT: RHUBARB

Delivered straight to our kitchen on the day it is harvested from the field, sweet and tangy rhubarb from family-owned Secrett's Farm in the heart of beautiful Surrey.

For more information visit whitebrasserie.com/rhubarb

Artisan baguet	ve gf df 2.25 Basket of stone-baked artisan baguette gf (with gf bread) df (without butter) 2.00 Garlic baguette v 2.80 the with a selection of dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise v 4.25 sourdough loaf with unsalted butter df (without butter) 2.00 / 4.00
	STARTERS —
	Roast rhubarb, fennel & pink grapefruit salad, citrus dressing ve gf df
	Spiced smoked haddock soup
Pota	ato, leek, crumbled free-range egg & baby gem salad, Dijon mustard dressing 🕡 💅 🏕
	MAINS —
Seared Cornish	mackerel fillet, spiced rhubarb chutney, spring vegetables, new potatoes, white wine dressing 👩 🐠
Pan-fried corn-	-fed chicken leg, roast tomato sauce, Mediterranean vegetables, lemon-thyme sauté potatoes 🦪 🎳
	Steak Frites, garlic & herb butter, fries, green salad (2.00 supplement)
Avocado on sourd	ough toast, poached free-range eggs, Pickering watercress, virgin olive oil, chive & chilli sprinkles
	DESSERTS —
	'Secrett's Farm' rhubarb fool, cat's tongue biscuit v gf (without biscuit)
	Lemon posset, cat's tongue biscuit v gf (without biscuit)
	Sticky toffee pudding, toffee sauce, vanilla ice cream v
SIDES -	
	Dauphinoise potato v gf Mixed leaf salad ve gf df 3.50 wedges with zesty lime mayonnaise ve df (without mayonnaise) Roasted mixed heritage carrots ve gf df French beans, beans ve df (without butter), gf 3.90 Citrus bulgur wheat salad ve df 4.10

