



SUNDAY MENU

Pull up a chair...

Dishes as priced or

Two courses 20.00

Add a third course for 5.00

TRY OUR...

Bloody Mary with Ketel One vodka 7.75
The perfect partner to our roasts!

NIBBLES

- Rustica olives v gf df 2.25
- Garlic baguette v 2.80
- Basket of stone-baked artisan baguette v, gf (gluten free bread)*, df (without butter) 2.00
- Baguette & homemade dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise v df 4.25

SIDES

- Chips df 3.50
- Dauphinoise potato v gf 3.90
- Spinach with Coastal Cheddar sauce v 4.50
- French beans with crispy shallots v, gf (without shallots) 3.90
- Sweet potato wedges, zesty lime mayo df 3.90
- Mixed leaf salad, choice of dressing: classic French or house balsamic with fig leaf oil ve gf df 3.50
- Roquette & Parmesan salad gf 3.90

v Suitable for vegetarians. ve Suitable for vegans. df Dairy Free.
gf Gluten Free. *gluten free bread contains dairy. Some of our dishes contain olive or date stones, fish bones, shot, nuts and nut derivatives. Our menu descriptions do not list all ingredients or allergens. Flour, nuts and other allergens are present in our kitchens. If you are at all concerned about allergens please ask for our allergens list. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary 12.5% service charge will be added to parties of 6 or more, this will be shared fairly among the team who prepared and served your food today. www.whitebrasserie.com

STARTERS

- Cheddar cheese soufflé with warm Ford Farm Coastal Cheddar sauce v 6.95
- Mediterranean fish soup, Gruyere cheese, croûtons, saffron rouille gf (without croutons) 7.75
- Chicken liver parfait with truffle butter, homemade red onion marmalade & toasted brioche gf (with gluten free bread)* 6.95
- Potted Cornish crab with avocado, prawn butter, sourdough toast gf (with gluten free bread)* 8.75
- Spiced Thai samosas: homemade pastries filled with spicy winter vegetables, soy citrus dipping sauce, coconut & cashew cream ve df 6.50

MAINS

The Roasts

Our fabulous roasts come with bottomless rich gravy & roasties plus cauliflower cheese & seasonal vegetables

- Roast Cornish beef & Yorkshire pudding 15.80
- Roast sirloin of outdoor-reared Lincolnshire pork, apple fritter, green apple sauce 14.80
- Half a free range roast chicken & Yorkshire pudding 15.80

- Malabar fish curry with toasted coconut: roast hake with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice gf (without shallots), df 16.50
- Salmon & Smoked Haddock Fishcake: with wilted kale, leeks & peas, tartare sauce & free range poached egg & your choice of side 17.00
- Steak Frites: 8oz sirloin steak, chips, 'Café de Paris' herb & mustard butter gf (without chips) df (on request) 19.95
Supplement applies (4.00) when ordering two or three courses
- Free range Cornish beef burger, sourdough bun, homemade tomato chutney, chips, garlic mayonnaise and a choice of topping: Comté cheese, melted blue cheese or bacon
Additional topping for 1.50 15.45
- Wild mushroom & truffle risotto: creamy risotto, ceps & mixed wild mushrooms, black truffle oil, Mascarpone cream v gf 15.50
- Peruvian-glazed free range chicken with sweet potato wedges: half a roast chicken with lime, paprika & soy glaze, sweet potatoes & lime zest mayonnaise df 16.95
- Smoked pork belly with apple: free range pork belly, braised cabbage, Dauphinoise potato, roasted & puréed apple, pan jus gf 17.50

DESSERTS

- Apple & sultana crumble vanilla ice cream ve df 5.95
- Blackcurrant pavlova: meringue, blackcurrants and blackcurrant coulis with Chantilly cream & homemade marshmallows gf 7.75
- Pistachio soufflé famously light with rich chocolate ice cream v 7.50
- Chocolate delice: crispy feuillantine base, velvety chocolate ganache, praline panacotta cream, hazelnuts 7.50
- Ice cream & sorbets: please ask your server for today's selection 5.25
Our ice creams & sorbets are vegan, gf & df without the biscuit, with the exception of the strawberry, which contains dairy

Cheese

- A selection of four British cheeses: served with homemade chutney, dried fruit, nuts & crackers 8.00
**This is not included in the two/three course price offer*



WINE LIST

WHITE WINE

175ml 250ml 750ml
glass glass bottle

REFRESHING, CITRUS, LIGHT

Cave de Massé <i>Vin de France</i>	5.15	7.35	19.95
Picpoul de Pinet <i>Réserve Mirou, Languedoc-Roussillon (France)</i>	6.45	9.20	25.00
Pinot Grigio <i>Marchesi Ervani, Pavia (Italy)</i>	6.55	9.35	25.50
Albariño <i>Lolo, Rías Baixas (Spain)</i>	7.70	11.00	29.95
Gavi Ca' Bianca <i>Piedmont (Italy)</i>			31.25
White Bordeaux (Organic) <i>Château du Seuil, Graves (France)</i>			35.00
Chablis <i>Vignerones de Chablis, Burgundy (France)</i>			38.50

DRY, HERBACEOUS, AROMATIC

Sauvignon Blanc <i>Son Excellence, Côtes de Gascogne (France)</i>	5.95	8.45	23.00
Viognier <i>Vine Trail, Rapel Valley (Chile)</i>	6.45	9.20	25.00
Sauvignon Blanc (Organic) <i>Domaine Begude, Limoux (France)</i>	6.95	9.90	27.00
Sauvignon Blanc <i>Vidal Estate, Marlborough (New Zealand)</i>	7.60	10.85	29.50
Riesling <i>Emile Beyer, Alsace (France)</i>			33.50
Sancerre <i>Les Collinettes, Joseph Mellot, Loire (France)</i>			38.50

FULL-FLAVOURED, RIPE, FRUITY

Chardonnay <i>Luis Felipe Edwards Lot 35, Rapel Valley (Chile)</i>	5.65	8.10	22.00
Chenin Blanc <i>Bushvines, Kleine Zalze, Stellenbosch (South Africa)</i>			22.75
Bourgogne Chardonnay <i>Couvent des Jacobins, Louis Jadot, Côte d'Or (France)</i>			36.50
Chardonnay <i>Oakridge, Yarra Valley (Australia)</i>			44.00
Château Lamothe-Bouscaut <i>Pessac-Léognan, Bordeaux (France)</i>			46.50
Meursault <i>Louis Jadot, Burgundy (France)</i>			57.50
Puligny-Montrachet <i>Remoissenet Père & Fils, Burgundy (France)</i>			67.00

RED WINE

175ml 250ml 750ml
glass glass bottle

FRUITY, MEDIUM-BODIED

Cave de Massé <i>Vin de France</i>	5.15	7.35	19.95
Merlot <i>Granfort, Pays d'Oc (France)</i>	5.65	8.10	22.00
Malbec <i>Élevé, Pays d'Oc (France)</i>	6.45	9.20	25.00
Côtes du Rhône <i>Château Montfaucon, Rhône (France)</i>	7.35	10.45	28.50
Pinot Noir <i>Vidal Estate, Hawkes Bay (New Zealand)</i>	8.10	11.55	31.50
Pinot Noir <i>Bouchard Aîné & Fils, Côtes de Beaune-Villages, Burgundy (France)</i>			42.75

GENEROUS, RICH, FULL-BODIED

Cabernet Sauvignon <i>Luis Felipe Edwards Gran Reserva, Colchagua Valley (Chile)</i>	6.55	9.35	25.50
Syrah Grenache (Organic) <i>Chateau Maris, Minervois (France)</i>	6.70	9.55	26.00
Malbec <i>Salentein, Valle de Uco (Argentina)</i>	8.25	11.75	32.00
Côtes du Roussillon <i>Domaine Lafage, Languedoc (France)</i>			29.50
Bordeaux Supérieur <i>Château Pey la Tour, Reserve, Bordeaux (France)</i>			34.50
Bordeaux (Organic) <i>Château du Seuil, Graves (France)</i>			35.00
Shiraz <i>JJ Hahn Western Ridge, 1975 Planting, Barossa Valley (Australia)</i>			39.75
Malbec <i>Alpasión, Mendoza (Argentina)</i>			40.00
Zinfandel <i>The Federalist, Dry Creek Valley, California (USA)</i>			45.50
Chateauf-neuf-du-Pape (Organic) <small>ve</small> <i>Bois de Pied Redal, Rhône (France)</i>			50.00

OAKED, ROBUST, CHARACTERFUL

Rioja Crianza <i>Bodegas Corral, Don Jacobo (Spain)</i>	7.20	10.30	28.00
Bordeaux <i>Château Lyonnat, Lussac-Saint-Émilion (France)</i>			36.50
Rioja Reserva <i>Viña Pomal Centenario (Spain)</i>			37.50
Chianti Classico Riserva <i>Agostino Petri, Vicchiomaggio (Italy)</i>			39.50
Cabernet Sauvignon <i>Kleine Zalze, Stellenbosch (South Africa)</i>			46.00
Barolo <i>Domini Villa Lanata, Piedmont (Italy)</i>			49.75

ROSÉ WINE

175ml 250ml 750ml
glass glass bottle

Cinsault <i>Crusan, Pays d'Oc (France)</i>	5.15	7.35	19.95
Pinot Grigio <i>Marchesi Ervani, Pavia (Italy)</i>	6.20	8.80	24.00
Provence <i>Château de Beaulieu, Coteaux d'Aix-en-Provence (France)</i>	6.95	9.90	27.00
Provence <i>Mirabeau, Côtes de Provence (France)</i>			29.75

CHAMPAGNE & SPARKLING WINE

125ml 750ml
glass bottle

Da Luca <i>Prosecco (Italy)</i>	6.25	29.95
Greyfriars Cuvée Brut <i>Sparkling Wine, Surrey (England)</i>		37.25
Lanson Père et Fils Brut <i>Champagne (France)</i>	9.90	47.50
Besserat de Bellefont Brut Rosé <i>Champagne (France)</i>		65.00
Veuve Clicquot Yellow Label Brut <i>Champagne (France)</i>		70.00
Lanson Green Label Brut (Organic) <i>Champagne (France)</i>		80.00
Dom Pérignon Vintage <i>Champagne (France)</i>		165.00



All wines by the glass are available as 125ml