

SPRING

STARTERS

OUR FAVOURITES

Cheese soufflé , Wyke Farm Cheddar sauce v	6.95
Potted Cornish crab with avocado, prawn butter, sourdough toast	8.75
Indian spiced samosas : homemade pastries filled with spiced potatoes, cashew nuts, sultanas, peas & coriander. Served with a tamarind dipping sauce & coconut cashew cream ve	6.75

Smoked pulled beef tortilla: pulled beef, chipotle & sesame dressing, sriracha mayonnaise, crispy shallots & soft tortilla wrap 6.50

Mediterranean fish soup, Gruyère cheese, croûtons, saffron rouille 7.75

Moroccan mezze platter (starter or main course): harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread ve 7.95/14.95

Asparagus with soft poached egg: grilled asparagus with cauliflower, egg & courgette chilli crumble, free range poached egg, smoked paprika dressing v 7.95

Grilled lightly smoked salmon with beetroot & horseradish: Scottish salmon fillet, trio of beetroot, cauliflower florets with horseradish crème fraîche 8.50

Chicken liver parfait, truffle butter, homemade red onion marmalade & toasted brioche 6.95

Rope-grown mussels, traditional white wine & shallot Marinière or red Thai curry sauce, baguette 6.95

Charcuterie platter to share: selection of French cured & smoked meats with blue cheese toastie, soured vegetables 13.90

We are proud to serve proper pub food with our unique French twist. Our ingredients are always carefully sourced with great attention paid to seasonality, sustainability, quality and flavour.



NIBBLES

Rustica olives ve	2.25
Garlic baguette v	2.80
Basket of stone baked artisan baguette v	2.00
Artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus & coriander, saffron mayonnaise v	4.25

SIDE ORDERS

Chips	3.50
Minted new potatoes v	3.50
Spinach with Wyke Farm cheese sauce v	4.50
Mixed spring greens v	3.90
Sweet potato wedges, zesty lime mayo	3.90
Mixed leaf salad, choice of dressing: classic French or house balsamic with fig leaf oil ve	3.50
Roquette & Grana Padano salad v	3.90
Thai green leaf salad with green papaya, cashews & citrus dressing ve	3.90

CHILDREN'S MENU

We have a special menu for small children & for older children we have the Pub Grub menu featuring half portions at half price on selected main course dishes. Please ask your server for a copy.

v Suitable for vegetarians. ve Suitable for vegans. Some of our dishes contain olive or date stones, fish bones, shot, nuts and nut derivatives.

ALLERGENS: Please let us know of any allergies before you order. Allergen information by dish is on our allergen menu - available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, kitchens are busy environments so we cannot guarantee their total absence in our dishes.

All major credit cards are accepted. VAT is included at the prevailing rate.

A discretionary 12.5% service charge applies to parties of six or more, this will be shared equally among the team who prepared and served your food today. www.whitebrasserie.com

STEAKS

Our chargrilled steaks are supplied by Aubrey Allen, butchers to the Royal Family. The beef is 30-day dry-aged from prime, pasture-reared cattle breeds chosen for the flavour & tenderness of the meat.

Today's guest steak see blackboard

Fillet steak 8oz 24.90

Chateaubriand for two, approx 20 minutes cooking time per person 25.00

Add sauce: Béarnaise, Roquefort or pepper 1.50

Side orders available separately

MAINS

OUR FAVOURITES

Duck leg confit with citrus sauce: slow-cooked duck leg with pea purée, a medley of peas, broad beans & sugar snaps, heritage carrots, Dauphinoise potato, lime zest confit & citrus sauce 16.95

Smoked pork belly with pink champagne rhubarb: outdoor-reared Lincolnshire pork belly & crackling, rhubarb & ginger chutney, sautéed potatoes, hispi cabbage & pork jus 18.50

Tomato & spring vegetable risotto: creamy risotto with seasonal spring vegetables, fennel, vine tomatoes, Grana Padano cheese & a shot of tomato essence v 13.95

Gunpowder chicken with papaya salad: half a free range roast chicken with honey, soy & sriracha glaze, green papaya salad with cashews & citrus dressing 17.50

Malabar fish curry with toasted coconut: roast hake with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice 16.95

Rope-grown mussels, traditional white wine & shallot Marinière or red Thai curry sauce, baguette & chips 14.90

King scallop brochette: grilled, hand-dived king scallops, braised fennel, cherry tomato & garden herb sauce, sautéed potatoes 21.00

Free range Cornish beef burger, sourdough bun, homemade tomato chutney, chips, garlic mayonnaise 14.25
ADD Comté cheese 1.50 / melted blue cheese 1.50 / bacon 1.50

Slow-cooked Bœuf Bourguignon, red wine sauce, lardons, baby onions, mushrooms & smooth mash 17.25

Jimmy Butler's free range gammon steak with fried Watercress Lane duck egg & chips 13.50

Moroccan lamb tagine: spiced, slow-cooked Cornish lamb on the bone with apricot, golden sultanas & Medjool date, pistachio & almond couscous 18.95

Salmon & smoked haddock fishcake: homemade fishcake with wilted spinach, leeks, peas & baby gem lettuce, free range poached egg & tartare sauce 13.50

Pie of the week: traditional homemade pie served with a choice of side 13.80

Steak Frites: 8oz sirloin steak, chips, 'Café de Paris' herb & mustard butter 19.95

Grilled salmon fillet with tomato hollandaise: Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or chips 14.50

Harissa-glazed aubergine with butternut squash, baba-ganoush, pine nuts, pomegranate seeds & flatbread ve 13.25

WINE



WHITE WINE

175ml
glass 250ml
glass 750ml
bottle

REFRESHING, CITRUS, LIGHT

Cave de Massé <i>Vin de France</i>	5.15	7.35	19.95
Pinot Grigio <i>Marchesi Ervani, Pavia (Italy)</i>	6.55	9.35	25.50
Picpoul de Pinet <i>Réserve de Mirou, Languedoc-Roussillon (France)</i>	6.70	9.55	26.00
Albariño <i>Lolo, Rías Baixas (Spain)</i>	7.70	11.00	29.95
Gavi Ca' Bianca <i>Piedmont (Italy)</i>			31.25
White Bourdeaux (Organic) <i>Château du Seuil, Graves (France)</i>			33.95
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>	6.55	9.35	25.50
Sauvignon Blanc (Organic) <i>Domaine Begude, Limoux (France)</i>	7.10	10.10	27.50
Sauvignon Blanc <i>Vidal Estate, Marlborough (New Zealand)</i>	7.65	10.90	29.75
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>			23.75
Bourgogne Chardonnay <i>Couvent des Jacobins, Louis Jadot, Côte d'Or (France)</i>			36.50
Chardonnay <i>Stonier, Mornington Peninsula (Australia)</i>			42.00
Pouilly-Fuissé <i>Bouchard Aîné & Fils, Burgundy (France)</i>			46.50
Meursault <i>Louis Jadot, Burgundy (France)</i>			57.95
Puligny-Montrachet <i>Remoissenet Père & Fils, Burgundy (France)</i>			70.00

RED WINE

175ml
glass 250ml
glass 750ml
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>	5.80	8.25	22.50
Malbec <i>Élevé, Pays d'Oc (France)</i>	6.45	9.20	25.00
Côtes du Rhône <i>Château Montfaucon, Rhône (France)</i>	7.40	10.55	28.75
Pinot Noir <i>Vidal Estate, Hawkes Bay (New Zealand)</i>	8.10	11.55	31.50
Pinot Noir <i>Bouchard Aîné & Fils, Côte 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>Château Maris, Minervois (France)</i>	6.70	9.55	26.00
Malbec <i>Salentein, Valle de Uco (Argentina)</i>	8.35	11.90	32.50
Côtes du Roussillon <i>Domaine Lafage, Languedoc (France)</i>			29.50
Bordeaux (Organic) <i>Château du Seuil, Graves (France)</i>			33.95
Bordeaux Supérieur <i>Château Pey la Tour, Reserve, Bordeaux (France)</i>			35.50
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) <i>Bois de Pied Redal, Rhône (France)</i>			49.95

RED WINE

175ml
glass 250ml
glass 750ml
bottle

OAKED, ROBUST, CHARACTERFUL

Rioja Crianza <i>Bodegas Corral, Don Jacobo (Spain)</i>	7.30	10.45	28.50
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

ROSE WINE

175ml
glass 250ml
glass 750ml
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>Mirabeau, Côtes de Provence (France)</i>	7.10	10.10	27.50
Provence <i>Estandon Héritage, Côtes de Provence</i>			30.00

CHAMPAGNE & SPARKLING WINE

125ml
glass 750ml
bottle

Da Luca <i>Prosecco (Italy)</i>	6.25	29.95
Lanson Père & Fils <i>Champagne (France)</i>	9.90	47.95
Greyfriars Cuvée Brut <i>Sparkling Wine, Surrey (England)</i>		37.25
Besserat de Bellefon Brut Rosé <i>Champagne (France)</i>		65.00
Veuve Clicquot Yellow Label Brut <i>Champagne (France)</i>		72.50
Lanson Green Label Brut (Organic) <i>Champagne (France)</i>		80.00
Dom Pérignon Vintage <i>Champagne (France)</i>		170.00

All wines by the glass are available as 125ml