

# SUNDAY

*Pull up a chair...*

*Dishes as priced or*

Two courses **20.00**

Add a third course for **5.00**

## NIBBLES

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

## SIDE ORDERS

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

## TRY OUR...

Bloody Mary with Ketel One vodka, <i>the perfect partner to our roasts!</i>	7.75
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<sup>v</sup> Suitable for vegetarians. <sup>ve</sup> 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](http://www.whitebrasserie.com)

## STARTERS

<b>Cheese soufflé</b> , Wyke Farm Cheddar sauce <sup>v</sup>	6.95
<b>Mediterranean fish soup</b> , Gruyère cheese, croûtons, saffron rouille	7.75
<b>Chicken liver parfait</b> , truffle butter, homemade red onion marmalade & toasted brioche	6.95
<b>Potted Cornish crab</b> with avocado, prawn butter & sourdough toast	8.75
<b>Indian spiced samosas</b> filled with spiced potatoes, cashew nuts, sultanas, peas & coriander with tamarind dipping sauce & coconut cashew cream <sup>ve</sup>	6.75
<b>Moroccan mezze platter:</b> harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread <sup>ve</sup>	7.95

## MAINS

### THE ROASTS

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

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

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

**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 |

**Moroccan mezze platter:** harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread <sup>ve</sup> 14.95 |

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

**Salmon & smoked haddock fishcake** with wilted spinach, leeks, peas & baby gem lettuce, free range poached egg, tartare sauce & a choice of chips or mixed leaf salad 15.90 |

**Steak Frites:** 8oz sirloin steak, chips, 'Café de Paris' herb & mustard butter  
*Supplement applies (4.00) when ordering two or three courses* 19.95 |

**Free range Cornish beef burger**, homemade tomato chutney, garlic mayonnaise, sourdough bun, chips & a choice of topping: Comté cheese, melted blue cheese or bacon. Additional topping for 1.50 15.75 |

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

## DESSERTS

**Pistachio soufflé**, famously light with rich chocolate ice cream <sup>v</sup> 7.50 |

**Sticky toffee pudding** with a dark chocolate, almond & citrus crisp, Normandy crème fraîche, crunchy nougatine 7.75 |

**Rhubarb compote & custard with cinder toffee**, poached pink champagne rhubarb with ginger, vanilla crème anglaise & honeycomb crunch 6.25 |

**Chocolate feuillantine**, layered chocolate sponge & mousse with chocolate glaze, hazelnut cream, chocolate sauce & sweet black cherries 7.75 |

**Ice cream & sorbets**, please ask your server for today's selection.  
Our Jude's ice creams and sorbets are all <sup>ve</sup> without the biscuit garnish 5.25 |

## CHEESE

**A selection of four British cheeses:** served with crackers, dried apricots, walnuts, homemade pear & apple chutney 10.00 |

*\*This is not included in the two/three course offer*

# 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 &amp; Fils, Burgundy (France)</i>			46.50
Meursault <i>Louis Jadot, Burgundy (France)</i>			57.95
Puligny-Montrachet <i>Remoissenet Père &amp; 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 &amp; 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