

SET MENU

TWO COURSES 11.00

Add a third course for 3.50

Available Monday to Saturday until 6.30pm



NIBBLES

- Rustica olives **ve gf df** 2.25 Basket of stone-baked artisan baguette **gf** (with gf bread) **df** (without butter) 2.00
Artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise **v** 4.25
Garlic baguette **v** 2.80

STARTERS

- Leek & potato soup, finished with crème fraîche **gf v ve & df** without crème fraîche
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Smoked beetroot with lemon & garlic infused goats curd, baby gem salad **v gf**
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Potted mackerel with horseradish & crème fraîche, toasted garlic croutons

MAINS

- Pan-fried cornfed chicken leg with chermoula, minted pea purée, new potatoes & Pickering watercress **gf df**
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Steak Frites, garlic & herb butter, chips, green salad (2.00 dish supplement applies) **gf** without fries, **df** on request
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Pan-fried haddock fillet, free-range poached egg, Savoy cabbage, white wine potatoes, grain mustard sauce **gf**
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Chickpea burger with roasted aubergine, gherkins, iceberg lettuce, tomato & chilli chutney, sriracha mayonnaise, toasted sourdough bun, chips **v ve & df** without mayonnaise

DESSERTS

- Sicilian almond & orange cake, orange sauce **v df**
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Poached pear “Belle Hélène”, vanilla ice cream, chocolate sauce, toasted glazed almonds **v**
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Pineapple pavlova, piña colada sauce, chantilly cream, vanilla ice cream **v**

We're always delighted to suggest the perfect wine to complement your meal. Please do ask your server.

SIDES

- Chips **df** 3.50 - Dauphinoise potato **v gf** 3.90 - Spinach with Coastal Cheddar sauce **v** 4.50 - French beans **v gf** (without shallot crisps) 3.90
Sweet potato wedges, zesty lime mayo **df** 3.90 - Mixed leaf salad **v gf df** 3.50 - Roquette & Parmesan salad **gf** 3.90

v vegetarian, **ve** vegan, **gf** gluten free, **df** dairy free. Some of our dishes contain olive stones, nuts and nut derivatives. 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 service charge of 12.5% will be added to your bill for parties of six or more, 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