

# SUMMER

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 <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 <sup>ve</sup>	3.50
Minted new potatoes <sup>v</sup>	3.50
Spinach with Wyke Farm cheese sauce <sup>v</sup>	4.50
Mixed greens <sup>v</sup>	3.90
Sweet potato fries <sup>ve</sup>	3.90
Summer coleslaw salad <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
Thai green leaf salad with green papaya, cashews & citrus dressing <sup>ve</sup>	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.

<sup>v</sup> Suitable for vegetarians. <sup>ve</sup> Suitable for vegans. Some of our dishes may contain olive stones, date stones or fish bones. **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

### OUR FAVOURITES

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

<b>Smoked pulled beef tortilla:</b> pulled beef, chipotle & sesame dressing, sriracha mayonnaise, crispy shallots & soft tortilla wrap	6.50
<b>Mediterranean fish soup</b> , Gruyère cheese, croûtons, saffron rouille	7.75
<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
<b>Heritage tomato salad</b> , avocado & lime cream, fennel, chicory & radish salad, basil & pine nut pesto <sup>ve</sup>	7.50
<b>Grilled lightly smoked salmon with beetroot &amp; horseradish:</b> Scottish salmon fillet, trio of beetroot, cauliflower florets with horseradish crème fraîche	8.50
<b>Chicken liver parfait</b> , truffle butter, homemade red onion marmalade & toasted brioche	6.95
<b>Rope-grown mussels</b> , traditional white wine & shallot Marinière or red Thai curry sauce, baguette	6.95
<b>Charcuterie platter to share:</b> selection of French cured & smoked meats with blue cheese toastie & soured vegetables	13.90

## STEAKS

Our beef is 30-day dry-aged from prime, pasture-reared cattle breeds chosen for the flavour & tenderness of the meat.

<b>Today's guest steak</b>	see blackboard
<b>Fillet steak 8oz</b>	24.90
<b>Chateaubriand for two</b> , approx 20 minutes cooking time	per person 25.00
Add sauce: Béarnaise, Roquefort or pepper	1.50
Side orders available separately	

## MAINS

### OUR FAVOURITES

<b>Duck leg confit with citrus sauce:</b> 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
<b>Smoked pork belly with gooseberries:</b> outdoor-reared Lincolnshire pork belly & crackling, gooseberry compote, sautéed potatoes, hispi cabbage & pork jus	18.50
<b>Crayfish &amp; mango salad</b> , crème fraîche new potatoes, mint & lime dressing	13.50

<b>Gunpowder chicken with papaya salad:</b> half a free range roast chicken with honey, soy & sriracha glaze, green papaya salad with cashews & citrus dressing	17.50
<b>Malabar fish curry with toasted coconut:</b> roast hake with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice	16.95
<b>Free range Cornish beef burger</b> , sourdough bun, homemade tomato chutney, garlic mayonnaise & chips ADD Comté cheese 1.50 / melted blue cheese 1.50 / bacon 1.50	14.25
<b>Slow-cooked Bœuf Bourguignon</b> , red wine sauce, lardons, baby onions, mushrooms & smooth mash	17.25
<b>Moroccan lamb tagine:</b> spiced, slow-cooked Cornish lamb on the bone with apricot, golden sultanas & Medjool date, pistachio & almond couscous	18.95
<b>Jimmy Butler's free range gammon steak</b> with fried Watercress Lane duck egg & chips	13.50
<b>Salmon &amp; smoked haddock fishcake:</b> homemade fishcake with wilted spinach, leeks, peas & baby gem lettuce, free range poached egg & tartare sauce	13.50
<b>Pie of the week:</b> traditional homemade pie served with a choice of side	13.80
<b>Steak Frites:</b> 8oz sirloin steak, chips, 'Café de Paris' herb & mustard butter	19.95
<b>Rope-grown mussels</b> , traditional white wine & shallot Marinière or red Thai curry sauce, baguette & chips	14.90
<b>Grilled salmon fillet with tomato hollandaise:</b> Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or chips	14.50
<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>	14.95
<b>Heritage tomato &amp; feta salad</b> , avocado & lime cream, fennel, chicory & radish salad, basil & pine nut pesto, croûtons <sup>v</sup> , <sup>ve</sup> without cheese	11.95
<b>Sweetcorn &amp; potato fritter</b> , smoked paprika, avocado salad, summer coleslaw & chipotle mayonnaise <sup>ve</sup>	10.95
<b>Harissa-glazed aubergine with butternut squash</b> , baba-ganoush, pine nuts, pomegranate seeds & flatbread <sup>ve</sup>	13.25