

SUNDAY

Pull up a chair...

Dishes as priced or
Two courses **20.00**
Add a third course for **5.00**

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 ^{ve}	3.50
Minted new potatoes ^v	3.50
Sweet potato chips ^{ve}	3.90
Spinach with Wyke Farm cheese sauce ^v	4.50
Mixed greens ^v	3.90
Thai green leaf salad with green papaya, cashews & citrus dressing ^{ve}	3.90
Mixed leaf salad, choice of dressing: classic French or house balsamic with fig leaf oil ^{ve}	3.50

CHEESE

A selection of four British cheeses: served with crackers, dried apricots, walnuts, homemade chutney	10.00
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**This is not included in the two/three course offer*

^v Suitable for vegetarians. ^{ve} 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.

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

STARTERS

Cheese soufflé , Wyke Farm Cheddar sauce ^v	6.95
Mediterranean fish soup , Gruyère cheese, croûtons, saffron rouille	7.75
Chicken liver parfait , truffle butter, homemade red onion marmalade & toasted brioche	6.95
Potted Cornish crab with avocado, prawn butter & sourdough toast	8.75
Indian spiced samosas filled with spiced potatoes, cashew nuts, sultanas, peas & coriander with tamarind dipping sauce & coconut cashew cream ^{ve}	6.75
Heritage tomato salad , avocado & lime cream, fennel, chicory & radish salad, basil & pine nut pesto ^{ve}	7.50

MAINS

THE ROASTS

Our fabulous roasts come with bottomless rich gravy, Yorkshire pudding & 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	15.80
Vegetarian pastry parcel , Cherrywood smoked cheese, orange zest, beetroot & truffled artichoke pesto, gravy ^v	14.80

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 ^{ve}	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 <i>Supplement applies (4.00) when ordering two or three courses</i>	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 ^v	7.50
Sticky toffee pudding with a dark chocolate, almond & citrus crisp, Normandy crème fraîche, crunchy nougatine ^v	6.75
Cherry amandine , sweet pastry filled with frangipane & fresh cherries, with crème anglaise, toasted almonds & pistachios ^v	7.50
Chocolate feuillantine , layered chocolate sponge & mousse with chocolate glaze, hazelnut cream, chocolate sauce & sweet black cherries ^v	7.75
Jude's ice cream & sorbets , please ask your server for today's selection. Our Jude's ice creams and sorbets are all ^{ve} <i>without the biscuit garnish</i>	5.25