

NIBBLES

Rustica olives ve	2.25
Garlic baguette v	2.80
Basket of stone baked artisan baguette ve without butter	2.25
Artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus & coriander, saffron mayonnaise v	4.50

STARTERS

our favourites

Mediterranean fish soup , Gruyère cheese, croûtons, saffron rouille	7.85
Loch Fyne salmon gravadlax , salmon pâté & salmon caviar with horseradish crème fraîche & dill pesto dressing	9.75
Cheese soufflé , Wyke Farm Cheddar sauce v	6.95

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

Mussels Marinière, traditional white wine, shallot & fresh cream sauce, baguette
 6.95 |

Baked Saint-Marcellin: a pot of creamy, melted mountain cheese with truffled honey & bread to dip
 8.50 |

Grilled asparagus & free range poached egg, cauliflower crumble, smoked paprika & lemon dressing | v
 7.50 |

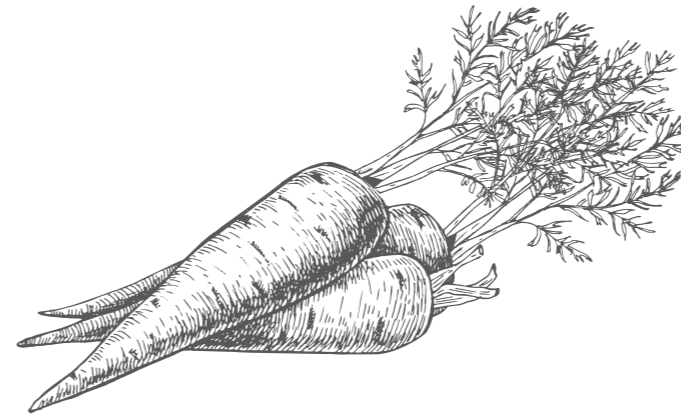
Potted Cornish crab with guacamole, prawn butter & sourdough toast
 8.75 |

Garlic & herb snails, baguette
 7.95 |

Jackfruit fritters & green papaya salad with Thai dressing, toasted cashew nuts & crispy noodles | ve
 6.95 |

Moroccan mezze platter: harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread | v
 7.95/14.95 |

Charcuterie platter to share: selection of French cured & smoked meats with blue cheese toastie & soused vegetables
 12.90 |



our favourites

MAINS

Pan-fried stone bass with ginger & lemongrass, crushed new potatoes with spring onion, choy sum with toasted sesame & soy dressing
 16.95 |

Rump of West Country lamb with pea purée, Dauphinoise potato, pot roast carrots & garlic confit
 19.75 |

Whole dressed Brixham crab, crab mayonnaise & chips or mixed leaf salad
 16.90 |

Smoked haddock & salmon fishcake, spring vegetables & green pea sauce
 13.90 |

Rope-grown mussels with white wine & shallot Marinière sauce, baguette & chips
 14.90 |

Free range Cornish beef burger, sourdough bun, homemade tomato chutney, garlic mayonnaise & chips
ADD Comté cheese 1.50 / melted blue cheese 1.50 / bacon 1.50
 14.50 |

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

Smoked pork belly & rhubarb: outdoor reared British pork, crackling, poached pink champagne rhubarb, sautéed potatoes & hispi cabbage
 18.50 |

Confit Barbary duck leg with citrus sauce & orange zest, French beans, carrots & Dauphinoise potato
 18.50 |

Glazed chicken with sweet potato wedges: half a roast chicken with a Peruvian soy, paprika & lime glaze, sweet potato wedges & lime zest mayonnaise
 17.75 |

Slow-cooked Bœuf Bourguignon, red wine sauce, lardons, baby onions, mushrooms & smooth mash
 17.75 |

St Austell's ^{TRIBUTE} beef & ale pie with lardons, mushrooms & puff pastry crust, served with smooth mash or green beans & a Tribute ale taster
 14.50 |

Jimmy Butler's free range gammon steak with fried Watercress Lane duck egg & chips
 13.85 |

Grilled salmon fillet with tomato hollandaise: Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or chips
 14.75 |

our steaks

Aubrey Allen, the Queen's butcher, selects for us the very best, grass-fed British beef which is ethically reared & 30-day dry aged for flavour & tenderness.

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

Today's guest steak see blackboard
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Fillet steak 8oz 24.90 |

Chateaubriand for two 16oz, approx 20 minutes cooking time
 per person 25.00 |

Add sauce: Béarnaise, Roquefort or pepper for 1.50
Side orders available separately

veggie and vegan

Jackfruit fritters & green papaya salad with Thai dressing, toasted cashew nuts & crispy noodles | ve
 11.95 |

Green Thai vegetable curry, with coconut rice, fresh chilli, coriander & crispy noodles | ve
 12.50 |

Harissa & miso glazed aubergine, baba ganoush, pomegranate seeds, baby pak choi, pinenuts, toasted sesame & soy dressing | ve
 12.90 |

SIDES

Chips | ve
 3.95 |

Minted new potatoes, salted butter | v
 3.70 |

Sweet potato fries | ve
 3.95 |

Dauphinoise potato | v
 4.25 |

Mixed spring vegetables | v
 3.95 |

Buttered green beans | v
 3.95 |

Mixed leaf salad, choice of dressing: classic French or house balsamic with fig leaf oil | ve
 3.75 |

Green papaya salad, Thai style dressing | ve
 3.95 |

DESSERTS

Zesty lemon parfait with kirsch soaked cherries & coulis, cacao & orange tuile | v
 6.50 |

Pistacho soufflé with rich chocolate ice cream | v
 7.90 |

"A Night at the Opera": coffee & chocolate layered sponge, salted caramel cream, gold-coated champagne truffle, spiced caramelised cashew nuts, coffee custard | v
 7.75 |

Chocolate fondant with spiced orange & passionfruit sauce, orange crémeux, confit orange & stem ginger | v
 7.25 |

Rhubarb & ginger crumble poached Oldroyd's Yorkshire rhubarb, almond citrus crumble, vanilla ice cream | ve
 6.95 |

Jude's ice cream & sorbets: 3 scoops with Gavotte biscuit. | ve without biscuit
Ice Cream: Vanilla, Strawberry, Chocolate, Salted Caramel, Coconut Sorbets: Raspberry, Mango, Lemon, Green Apple
 5.40 |

Saint-Marcellin, whole creamy cow's cheese from the Dauphine, served with quince jelly, fig & almond cake, apricot, celery & crackers
 8.50 |

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