

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

Sunday

pull up a chair

KETEL ONE BLOODY MARY 7.25

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

Cheese soufflé, Wyke Farm Cheddar sauce | v 6.95

Mediterranean fish soup, Gruyère cheese,
 croûtons, saffron rouille 7.85

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

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

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

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

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

MAINS

Our fabulous roasts come with bottomless rich gravy, Yorkshire puddings & roasties plus cauliflower cheese & seasonal vegetables

Roast Cornish beef & Yorkshire pudding 15.80

Roast sirloin of outdoor-reared pork, apple fritter, green apple sauce 14.80

Half a roast chicken 15.80

Vegetarian pastry parcel, Cherrywood smoked cheese, orange zest, beetroot & truffled artichoke pesto 14.80

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

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

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

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

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

Free range Cornish beef burger, sourdough bun, homemade tomato chutney, garlic mayonnaise & chips
 with your choice of topping: Comté cheese / melted blue cheese / bacon. *Additional topping for 1.50* 16.00

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

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

Harissa & miso glazed aubergine, baba ganoush, pomegranate seeds, baby pak choi,
 pinenuts, toasted sesame & soy dressing | ve 15.00
 Served with your choice of side dish.

our roasts

SIDES

Chips | ve 3.95

Minted new potatoes, salted butter | v 3.70

Dauphinoise potato | v 4.25

Sweet potato fries | ve 3.95

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

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

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

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

CHEESE

This is not included in the two/three course offer

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

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

