



# SUNDAY MENU

Dishes as priced or  
Two courses 20.00  
Three courses 25.00

Supplements apply to the roast beef (2.00)  
& steak frites (4.00) when ordering two or three courses.

## TRY OUR...

Bloody Mary with Ketel One vodka 7.75  
*The perfect partner to our roasts!*

## NIBBLES

Rustica olives *v* 2.00  
Garlic baguette *v* 2.80  
Basket of stone-baked artisan baguette *v* 2.00  
Artisan baguette with a choice of spiced aubergine & mushroom relish, basil pesto, tomato pesto or anchovy butter 3.70

## SIDES

Chips, Creamy mash, Dauphinoise potato, Roasted pumpkin with crème fraîche & toasted almonds 3.50 (each)  
Broccoli & pine nuts, Green beans, Roquette & parmesan salad 3.90 (each)  
Mixed leaf salad 3.25

## STARTERS

Cheese soufflé, warm Ford Farm Coastal Cheddar sauce *v* 6.95  
French onion soup, Gruyère cheese croûtons *v gf (without croûtons)* 6.95  
Traditional country terrine: coarse pork & chicken liver pâté, pear & apple chutney, pickled vegetables, kale crisps, toasted baguette 6.95  
Scottish salmon, beetroot & horseradish crème fraîche: lightly smoked & grilled fillet of salmon, trio of beetroot, cauliflower florets *gf* 8.50  
Scottish Hebridean rope-grown mussels, steamed with marinère or saffron mouclade sauce *gf (Marinière) df (no cream)* 6.95

## MAINS

### The Roasts

*Our fabulous new roasts come with bottomless rich gravy & roasties plus cauliflower cheese & seasonal vegetables*

Free-range roast Cornish beef sirloin, mini homemade cottage pie, Yorkshire pudding, pumpkin purée 17.80  
Outdoor-reared roast pork sirloin, pulled pork bon-bon, Yorkshire pudding, apple sauce, black pudding 14.80  
Roast Cornish shoulder of spring lamb with Provençale stuffing, mini homemade shepherd's pie, slow cooked lamb bon-bon, minted pea purée 15.80

Malabar fish curry with toasted coconut, grilled king prawn, shallot crisps, coconut rice *gf* 15.50  
Loch Fyne salmon & crab fishcake, crab mayonnaise, wilted leeks & your choice of side 14.75  
Steak Frites: 9oz rump steak, chips, 'Café de Paris' herb & mustard butter *df (without butter)* 19.95  
Free-range Cornish beef burger, brioche bun, homemade tomato chutney, chips  
ADD Comté cheese 1.50 / melted blue cheese 1.50 / bacon 1.50 13.50  
Black truffle & wild mushroom risotto, celery leaf, toasted pine nuts, mascarpone cream *v gf* 15.50

## DESSERTS

Three fruit marmalade crème brûlée 5.90  
Pistachio soufflé, famously light with rich chocolate ice cream *v* 6.90  
Normandy apple tart, salted caramel ice cream *v* 6.75  
Chocolate torte: warm torte, crème anglaise, toasted almonds, vanilla ice cream *v* 6.50  
Ice cream: please ask your server for today's selection 5.25

### Cheese

Boy Laity Cornish Camembert, Lyburn Gold, Chevoit and Brighton Blue served with homemade chutney, dried fruit, nuts & crackers 8.00

*v* Suitable for vegetarians. *gf* Gluten free. *df* Dairy free. Some of our dishes contain olive stones, fish bones, nuts and derivatives. Our menu descriptions do not list all ingredients. Please speak to a manager on duty and read our allergens menu before ordering if you have allergies whatsoever. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary 10% service charge will be added to your bill - thank you. For other White Brasserie locations please check our website [www.whitebrasserie.com](http://www.whitebrasserie.com).