



SPRING MENU

*Proper pub food
with our French twist.
Our seasonal ingredients
are carefully chosen from
sustainable sources and
our dishes are prepared
with passion and care
by our chefs.*

NIBBLES

Rustica olives <i>v</i>	2.25
Garlic baguette <i>v</i>	2.80
Basket of stone-baked artisan baguette <i>v</i>	2.00
Half or whole sourdough loaf <i>v</i>	2.00/4.00
Artisan baguette with a choice of dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise	4.25

SIDE ORDERS

Chips	3.50
Dauphinoise potato	3.50
Sweet potato wedges, zesty lime mayonnaise	3.90
Citrus bulgur wheat salad, mixed pulses & garden herbs	4.10
Roasted mixed heritage carrots	3.90
French beans, peas, broad beans	3.90
Mixed leaf salad, choice of dressing	3.50
Roquette & parmesan salad	3.90

CHILDREN'S MENUS

For younger children we have our
Henri le Worm menu.

For older children we have a Pub Grub menu
featuring half portions at half price on selected main
course dishes. Please ask your server for a copy.

STARTERS

Our Favourites

Cheddar cheese soufflé , warm Ford Farm Coastal Cheddar sauce <i>v</i>	6.95
Potted Cromer crab with avocado & prawn butter, sourdough toast	8.50
Chicken liver parfait with truffle butter, home-made red onion marmalade & toasted brioche	6.95
Scottish salmon with beetroot & horseradish crème fraîche: lightly smoked grilled fillet of salmon, trio of beetroots & cauliflower florets	8.50

Vietnamese summer rolls : fresh rice paper rolls with vermicelli noodles, avocado, carrots, mint, cucumber & coriander pesto with a ginger soy dipping sauce (<i>vegan</i>)	5.50
Mediterranean fish soup with Gruyère cheese croutons	7.75
Pea, broad bean & red pepper salad with pea purée, pea shoots, piquillo peppers, crispy broad beans & shallots with tomato & chilli dressing (<i>vegan</i>)	6.00
Scottish Hebridean rope-grown mussels with traditional white wine & shallot marinière or creamy saffron mouclade, baguette	6.95
Burgundian snails in garlic herb butter, baguette	7.45
Charcuterie platter for two with blue cheese toastie, soused vegetables & green salad	13.90 for two

MAINS

Our Favourites

Scottish salmon & crab fishcake , crab mayonnaise, wilted leeks & poached egg	12.50
Moroccan lamb tagine : slow-cooked spiced lamb with apricots, golden sultanas & Medjool date, pistachio & almond couscous	18.95
Grilled cod with preserved lemon , squid ink risotto & chilli squid	17.50
Scottish Hebridean rope-grown mussels , steamed with traditional white wine & shallot marinière or creamy saffron mouclade, chips & baguette	14.90

Vegetarian chilli pie : rich vegetable & bean chilli with smooth mash topping, mixed leaf salad (<i>vegan</i>)	10.95
Roast butternut squash with citrus bulgur wheat salad, mixed pulses, garden herbs & pomegranate (<i>vegan</i>)	12.00
Malabar fish curry with toasted coconut, grilled king prawn, shallot crisps & coconut rice	15.50
Free range chicken with Peruvian glaze & sweet potato wedges: half a roast chicken with lime, paprika & soy glaze, sweet potatoes & lime zest mayonnaise	16.50
Slow-cooked Bœuf Bourguignon , red wine, lardons, baby onions, mushrooms & smooth mash	16.95
Marinated king prawns with black rice, lemon, coriander, Mediterranean herbs & spices, broad beans, peas & French beans	18.50
Mrs Keen's gammon steak , fried Watercress Lane duck egg & chips	13.50
Duck leg confit with black cherry sauce, Dauphinoise potato, carrots & French beans	16.95
Steak Frites : 8 oz sirloin steak, chips, 'Café de Paris' herb & mustard butter	19.95
Pie of the week : traditional homemade pastry or potato-topped pie served with French beans	13.80
Slow-cooked shoulder & leg of roast suckling pig , prune stuffing, crackling, hispi cabbage, sautéed potatoes, gooseberry compote & rich pan juices	19.50
Free range Cornish beef burger , sourdough bun, homemade tomato chutney, chips Add Comté cheese 1.50 / melted blue cheese 1.50 / bacon 1.50	13.50
Grilled Scottish salmon fillet with tomato hollandaise: Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or chips	13.90

PRIME STEAKS – CORNISH, FREE RANGE

*All our chargrilled steaks are from 30-day dry-aged beef and are carefully sourced from prime, pasture-reared,
Cornish cattle. The breeds are particularly chosen for their flavour and tenderness.*

Today's guest steak	see blackboard
Fillet steak (8 oz)	23.90
Chateaubriand for two people - allow 20 minutes cooking time	per person 24.90
Add sauce: Béarnaise, Roquefort or pepper	1.50

Side orders are available separately.

v Suitable for vegetarians. Some of our dishes contain olive or date stones, fish bones,
nuts and nut derivatives and our menu descriptions do not list all ingredients or
allergens. If you are concerned about allergens please ask for our allergens list. All
major credit cards are accepted. VAT is included at the prevailing rate. A discretionary
10% service charge will be added to your bill, this will be shared fairly among the team
who prepared and served your food today. www.whitebrasserie.com

WINE LIST

WINES FROM THE TAP

WHITE: Thornbury Sauvignon Blanc (New Zealand)

RED: Pascal Clement Pinot Noir (France)

175ml
glass

250ml
glass

750ml
bottle

6.85 9.75 26.50

7.45 10.65 29.00

WHITE WINE

175ml
glass

250ml
glass

750ml
bottle

REFRESHING, CITRUS, LIGHT

Cave de Massé <i>Vin de France</i>	5.15	7.35	19.95
Picpoul de Pinet <i>Réserve Mirou, Languedoc-Roussillon (France)</i>	6.45	9.20	25.00
Pinot Grigio <i>Solstice, delle Venezie (Italy)</i>	6.55	9.35	25.50
Albariño <i>Lolo, Rias Baixas (Spain)</i>	7.70	11.00	29.95
Gavi Ca' Bianca <i>Piedmont (Italy)</i>			31.00
Riesling <i>Emile Beyer, Alsace (France)</i>			33.00
White Bordeaux (Organic) <i>Château du Seuil, Graves (France)</i>			35.00

DRY, HERBACEOUS, AROMATIC

Sauvignon Blanc <i>Le Caprice (France)</i>	5.95	8.45	23.00
Voignier <i>Vine Trail, Rapel Valley (Chile)</i>	6.45	9.20	25.00
Sauvignon Blanc (Organic) <i>Domaine Begude, Limoux (France)</i>	6.95	9.90	27.00
Sauvignon Blanc <i>Vidal Estate, Marlborough (New Zealand)</i>	7.60	10.85	29.50
Chablis <i>Vignerons de Chablis, Burgundy (France)</i>			38.00
Sancerre <i>Les Collinettes, Joseph Mellot, Loire (France)</i>			38.50

FULL-FLAVOURED, RIPE, FRUITY

Chardonnay <i>Luis Felipe Edwards Lot 35, Rapel Valley (Chile)</i>	5.65	8.10	22.00
Chenin Blanc <i>Bushvines, Kleine Zalze, Stellenbosch (South Africa)</i>			22.50
Bourgogne Chardonnay <i>Couvent des Jacobins, Louis Jadot, Côte d'Or (France)</i>			36.00
Chardonnay <i>Oakridge, Yarra Valley (Australia)</i>			44.00
Château Lamothe-Bouscaut <i>Pessac-Léognan, Bordeaux (France)</i>			46.00
Meursault <i>Louis Jadot, Burgundy (France)</i>			57.00
Puligny-Montrachet <i>Remoissenet Père & Fils, Burgundy (France)</i>			65.00

RED WINE

175ml
glass

250ml
glass

750ml
bottle

FRUITY, MEDIUM-BODIED

Cave de Massé <i>Vin de France</i>	5.15	7.35	19.95
Merlot <i>Granfort, Pays d'Oc (France)</i>	5.65	8.10	22.00
Syrah (Organic) <i>Château Maris, Minervois (France)</i>	6.70	9.55	26.00
Côtes du Rhône <i>Château Montfaucon, Rhône (France)</i>	7.35	10.45	28.50
Pinot Noir <i>Vidal Estate, Hawkes Bay (New Zealand)</i>	8.10	11.55	31.50
Pinot Noir <i>Bouchard Aîné & Fils, Côtes de Beaune-Villages, Burgundy (France)</i>			42.50

GENEROUS, RICH, FULL-BODIED

Malbec <i>Élevé, Pays d'Oc (France)</i>	6.45	9.20	25.00
Cabernet Sauvignon <i>Luis Felipe Edwards Gran Reserva, Colchagua Valley (Chile)</i>	6.55	9.35	25.50
Malbec <i>Salentein, Valle de Uco (Argentina)</i>	8.25	11.75	32.00
Côtes du Roussillon <i>Domaine Lafage, Languedoc (France)</i>			29.00
Bordeaux Supérieur <i>Château Pey la Tour, Reserve, Bordeaux (France)</i>			34.00
Bordeaux (Organic) <i>Château du Seuil, Graves (France)</i>			35.00
Shiraz <i>JJ Hahn Western Ridge, 1975 Planting, Barossa Valley (Australia)</i>			39.50
Malbec <i>Alpasiòn, Mendoza (Argentina)</i>			40.00
Zinfandel <i>The Federalist, Dry Creek Valley, California (USA)</i>			45.50
Chateauf-neuf-du-Pape (Organic) <i>Bois de Pied Redal, Rhône (France)</i>			50.00

OAKED, ROBUST, CHARACTERFUL

Rioja Crianza <i>Bodegas Corral, Don Jacobo (Spain)</i>	7.20	10.30	28.00
Bordeaux <i>Château Lyonnat, Lussac-Saint-Émilion (France)</i>			36.00
Rioja Reserva <i>Viña Pomal Centenario (Spain)</i>			37.00
Chianti Classico Riserva <i>Agostino Petri, Vicchiomaggio (Italy)</i>			39.50
Cabernet Sauvignon <i>Kleine Zalze, Stellenbosch (South Africa)</i>			46.00
Barolo <i>Domini Villa Lanata, Piedmont (Italy)</i>			49.50

ROSÉ WINE

175ml
glass

250ml
glass

750ml
bottle

Cinsault <i>Crusan, Pays d'Oc (France)</i>	5.15	7.35	19.95
Pinot Grigio <i>Solstice, delle Venezie (Italy)</i>	6.20	8.80	24.00
Provence <i>Château de Beaulieu, Coteaux d'Aix-en-Provence (France)</i>	6.95	9.90	27.00
Provence <i>Mirabeau, Côtes de Provence (France)</i>			29.50

CHAMPAGNE & SPARKLING WINE

125ml
glass

750ml
bottle

Prosecco <i>Imperativo (Italy)</i>	6.25	29.95
Sparkling Rosé <i>Galanti (Italy)</i>	6.25	29.95
Greyfriars Cuvée Brut <i>Sparkling Wine, Surrey (England)</i>		37.00
Joseph Perrier Cuvée Royale <i>Champagne (France)</i>	9.90	47.50
Veuve Clicquot Yellow Label Brut <i>Champagne (France)</i>		65.00
Bollinger Rosé Brut <i>Champagne (France)</i>		85.00
Dom Pérignon Vintage <i>Champagne (France)</i>		150.00
Louis Roederer Cristal <i>Champagne (France)</i>		295.00



All wines by the glass are available as 125ml