

# SUNDAY

*Pull up a chair...*

*Dishes as priced or*

Two courses **20.00**

Add a third course for **5.00**

## NIBBLES

Rustica olives <sup>ve</sup>	2.25
Garlic baguette <sup>v</sup>	2.80
Basket of stone baked artisan baguette <sup>v</sup>	2.00
Artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus & coriander, saffron mayonnaise <sup>v</sup>	4.25

## SIDE ORDERS

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

## CHEESE

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

<sup>v</sup> Suitable for vegetarians. <sup>ve</sup> 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.

A discretionary 10% service charge will be added to your bill, this will be shared equally among the team who prepared and served your food today.

www.whitebrasserie.com

## STARTERS

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

## MAINS

### THE ROASTS

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

<b>Roast Cornish beef &amp; Yorkshire pudding</b>	15.80
<b>Roast sirloin of outdoor-reared Lincolnshire pork</b> , apple fritter, green apple sauce	14.80
<b>Half a free range roast chicken</b>	15.80
<b>Vegetarian pastry parcel</b> , Cherrywood smoked cheese, orange zest, beetroot & truffled artichoke pesto, gravy <sup>v</sup>	14.80

<b>Duck leg confit with citrus sauce:</b> slow-cooked duck leg with pea purée, broad beans, peas & sugar snaps, heritage carrots, Dauphinoise potato, lime zest confit & citrus sauce	16.95
<b>Gunpowder chicken with papaya salad:</b> half a free range roast chicken with honey, soy & sriracha glaze, green papaya salad with cashews & citrus dressing	17.50
<b>Moroccan mezze platter:</b> harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread <sup>ve</sup>	14.95
<b>Malabar fish curry with toasted coconut:</b> roast hake with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice	16.95
<b>Salmon &amp; smoked haddock fishcake</b> with wilted spinach, leeks, peas & baby gem lettuce, free range poached egg, tartare sauce & a choice of chips or mixed leaf salad	15.90
<b>Steak Frites:</b> 8oz sirloin steak, chips, 'Café de Paris' herb & mustard butter <i>Supplement applies (4.00) when ordering two or three courses</i>	19.95
<b>Free range Cornish beef burger</b> , 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
<b>Rope-grown mussels</b> , traditional white wine & shallot Marinière or red Thai curry sauce, baguette & chips	14.90

## DESSERTS

<b>Pistachio soufflé</b> , famously light with rich chocolate ice cream <sup>v</sup>	7.50
<b>Sticky toffee pudding</b> with a dark chocolate, almond & citrus crisp, Normandy crème fraîche, crunchy nougatine <sup>v</sup>	6.75
<b>Cherry amandine</b> , sweet pastry filled with frangipane & fresh cherries, with crème anglaise, toasted almonds & pistachios <sup>v</sup>	7.50
<b>Chocolate feuillantine</b> , layered chocolate sponge & mousse with chocolate glaze, hazelnut cream, chocolate sauce & sweet black cherries <sup>v</sup>	7.75
<b>Jude's ice cream &amp; sorbets</b> , please ask your server for today's selection. Our Jude's ice creams and sorbets are all <sup>ve</sup> <i>without the biscuit garnish</i>	5.25