

# Bar

## NIBBLES

<b>Basket of stone-baked artisan baguette</b>   ve without butter	<b>2.25</b>
<b>Chips</b>   ve	<b>3.95</b>
<b>Sweet potato fries</b>   ve	<b>3.95</b>
<b>Baguette with a selection of dips:</b> spiced aubergine & mushroom, spicy citrus, saffron mayonnaise   v	<b>4.50</b>
<b>Rustica olives</b>   ve	<b>2.25</b>
<b>Padron peppers &amp; sea salt</b>   ve	<b>3.75</b>
<b>Homemade pork scratchings</b> with apple purée	<b>3.95</b>
<b>Salted mixed nuts</b>   ve	<b>2.25</b>
<b>Smokehouse nut mix</b>   v	<b>2.25</b>
<b>Spicy bar mix (nut free)</b>   ve	<b>2.25</b>
<b>Wasabi peanuts</b>   ve	<b>2.25</b>

## BAR FOOD

<b>Seasonal soup</b> with artisan baguette (please ask your server)	<b>4.95</b>
<b>House recipe free range Scotch egg &amp; piccalilli</b>	<b>5.50</b>
<b>Baked Saint-Marcellin:</b> a pot of warm, creamy, melted mountain cheese with truffled honey & bread to dip	<b>8.50</b>
<b>Snails</b> with garlic herb butter & baguette	<b>7.95</b>
<b>Chicken liver parfait</b> with truffle butter, homemade red onion marmalade & toasted brioche	<b>6.95</b>
<b>Rope-grown mussels</b> with traditional white wine & shallot Marinière, baguette	<b>6.95</b>
<b>Cumberland sausage &amp; red onion marmalade</b> on a sourdough bun, chips	<b>6.75</b>
<b>Grilled steak &amp; red onion marmalade</b> on a sourdough bun, chips	<b>9.75</b>
<b>Moroccan mezze platter</b> (single/to share): harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread   ve	<b>7.95 / 14.95</b>
<b>Charcuterie platter to share</b> with blue cheese toastie, soured vegetables	<b>12.90</b>

## MAIN PLATES

<b>St Austell's  beef &amp; ale pie</b> with lardons, mushrooms & puff pastry crust, served with smooth mash or green beans & a Tribute ale taster	<b>14.50</b>
<b>Steak Frites 'express':</b> chargrilled Cornish minute steak, garlic & herb butter, chips, green salad	<b>11.95</b>
<b>Jimmy Butler's free range gammon steak</b> with fried Watercress Lane duck egg & chips	<b>13.85</b>
<b>Free range Cornish beef burger,</b> homemade tomato chutney, garlic mayonnaise, sourdough bun & chips ADD Comté cheese 1.50 / melted blue cheese 1.50 / bacon 1.50	<b>14.50</b>
<b>Jackfruit fritters &amp; green papaya salad</b> with Thai dressing, toasted cashew nuts & crispy noodles   ve	<b>11.95</b>

**V** vegetarian, **VE** vegan. Some of our dishes may contain olive stones, date stones or fish bones. Please let us know of any allergies before you order. **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](http://www.whitebrasserie.com)