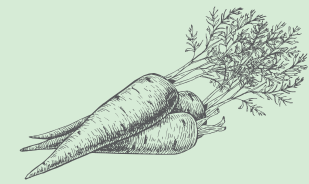


Dishes as priced or  
**Two courses 20.00**  
 Add a third course for 5.00



## APERITIFS & NIBBLES

<b>Tanqueray Gin</b> Fever-Tree light Indian tonic	6.20
<b>Warner's Rhubarb pink gin</b> Fever-Tree light Mediterranean tonic	8.70

<b>Aperol Spritz</b> The classic cocktail – light, refreshing, bittersweet	7.95
<b>Lanson Père et Fils Champagne</b> 125ml Aged for 40 months - distinctively crisp & fresh	9.90

Rustica olives   ve	2.25
Garlic baguette   v	2.80
Baguette   ve ( <i>no butter</i> ) / with dips   v	2.25 / 4.50

## STARTERS

<b>Mediterranean fish soup</b> Gruyère cheese, croûtons, saffron rouille	7.85
<b>Cheese soufflé</b> Wyke Farm Cheddar sauce   v	6.95
<b>Chicken liver parfait</b> truffle butter, homemade red onion marmalade & toasted brioche	6.95
<b>Baked Saint-Marcellin:</b> a pot of creamy, melted mountain cheese, truffled honey & bread to dip	8.50

<b>Potted Cornish crab with guacamole</b> prawn butter & sourdough toast	8.75
<b>Jackfruit fritters &amp; green papaya salad</b> with Thai dressing, toasted cashew nuts & crispy noodles   ve	6.95
<b>Moroccan mezze platter</b> harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread   ve	7.95

## SIDES

Chips   ve	3.95
Sweet potato fries   ve	3.95
Dauphinoise potato   v	4.25
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
Smooth mash   v	3.70

## MAINS

*our roasts*

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

<b>Roast Cornish beef &amp; Yorkshire pudding</b>	15.80
<b>Roast sirloin of outdoor-reared pork</b> apple fritter, green apple sauce	14.80

<b>Half a roast chicken</b>	15.80
<b>Vegetarian pastry parcel</b> , Cherrywood smoked cheese, orange zest, beetroot & truffled artichoke pesto   v	14.80

<b>Pan-fried stone bass with ginger &amp; lemongrass</b> crushed new potatoes with spring onion, choy sum with toasted sesame & soy dressing	16.95
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<b>Confit Barbary duck leg with citrus sauce &amp; orange zest</b> French beans, carrots & Dauphinoise potato	18.50
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<b>Whole dressed Brixham crab</b> crab mayonnaise, chips & sourdough	16.90
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<b>Moroccan mezze platter</b> harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread   ve	14.95
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<b>Malabar fish curry with toasted coconut</b> roast cod with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice	16.95
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<b>Harissa &amp; miso glazed aubergine</b> baba ganoush, pomegranate seeds, baby pak choi, pinenuts, toasted sesame & soy dressing   ve Served with your choice of side dish	15.00
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<b>Glazed chicken with sweet potato wedges</b> half a roast chicken with a Peruvian soy, paprika & lime glaze, sweet potato wedges & lime zest mayonnaise	17.75
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<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
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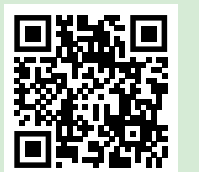
<b>Free range Cornish beef burger</b> sourdough bun, homemade tomato chutney, garlic mayonnaise & chips with your choice of topping: Comté cheese or melted blue cheese or bacon <i>Additional topping for 1.50</i>	16.00
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## DESSERTS

<b>Zesty lemon parfait</b> with kirsch soaked cherries & coulis, cacao & orange tuile   v	6.50
<b>Pistachio soufflé</b> with rich chocolate ice cream   v	7.90
<b>Mango &amp; pineapple crumble:</b> fresh fruit & coulis, almond citrus crumble, vanilla ice cream   ve	6.95
<b>Chocolate fondant with spiced orange &amp; passionfruit sauce,</b> orange crèmeux, confit orange & stem ginger   v	7.25
<b>Jude's ice cream &amp; sorbets:</b> 3 scoops with Gavotte biscuit   ve without biscuit Ice Cream: Vanilla, Strawberry, Chocolate, Salted Caramel, Coconut Sorbets: Raspberry, Mango, Lemon, Green Apple	5.40
<b>Saint-Marcellin, whole creamy cow's cheese</b> from the Dauphine, served with quince jelly, fig & almond cake, apricot, celery & crackers <i>This is not included in the two/three course offer</i>	8.50

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. For allergen information scan QR code or request a hard copy. 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)

SCAN FOR



ALLERGENS