



THE
WHITE BRASSERIE
COMPANY

NOVEMBER SUNDAY ROAST

TRY OUR BLOODY MARY 7.50

Made with Ketel One vodka

AVAILABLE ALL DAY FROM 12 NOON

Choose your main course and add any starter or dessert for just 3.50

STARTERS – 3.50 with any main course

Cream of haricot bean soup, parsley, wild mushrooms, rosemary oil *v, gf*

Roasted mixed pumpkins, sour cream, toasted almonds *v, gf*

Ham hock, apple & caper terrine, apple sauce, parsley oil, crouton *gf (without crouton), df*

MAINS

Our meat dishes are served with roast potatoes, Yorkshire puddings and a selection of fresh, seasonal vegetables & gravy.

Roast sirloin of Cornish beef with all the trimmings
(individual plates or a roast to share & carve at the table) 14.80 per person

Rack of free-range Cherry Orchard pork, apple fritter, green apple sauce 14.80

Half a roast free-range Bretagne chicken 15.50

Pan-seared trout fillet with cauliflower purée & florets, basil & pine nut pesto 15.90 *gf*

Aromatic pearl barley cakes, pumpkin purée, autumn vegetables, steamed apple,
braised chestnuts 11.90 *df, v*

PUDDINGS – 3.50 with any main course

Spiced autumn apples with almond & ginger crumble, double cream *v*

Chocolate mousse crumble *v*

Brioche & butter pudding, crème anglaise *v*

gf gluten free *df* dairy free *v* vegetarian

Please ask your server for alternatives if you have dietary intolerances.

Some of our dishes contain olive stones, fish bones, nuts and nut derivatives & our menu descriptions do not list all ingredients. If you have any concerns about the presence of allergens, please speak to a member of staff. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary service charge of 12.5% applies to parties of six or more – thank you. For other White Brasserie locations please check our website www.whitebrasserie.com