

AUTUMN

We are proud to serve proper pub food with our unique French twist. Our ingredients are always carefully sourced with great attention paid to seasonality, sustainability, quality and flavour.



NIBBLES

Rustica olives ^{ve}	2.25
Garlic baguette ^v	2.80
Basket of stone baked artisan baguette ^v	2.25
Artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus & coriander, saffron mayonnaise ^v	4.50

SIDE ORDERS

Chips ^{ve}	3.75
Dauphinoise potato ^v	4.25
Wilted spinach & kale with Wyke Farm Cheddar sauce & almonds ^v	4.25
Buttered green beans ^v	3.90
Sweet potato fries ^{ve}	3.90
Winter coleslaw salad ^{ve}	3.90
Mixed leaf salad, choice of dressing: classic French or house balsamic with fig leaf oil ^{ve}	3.50

CHILDREN'S MENU

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

^v Suitable for vegetarians. ^{ve} 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

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STARTERS

OUR FAVOURITES

Mediterranean fish soup , Gruyère cheese, croûtons, saffron rouille	7.85
Grilled lightly smoked salmon with curried cauliflower : cauliflower purée, pesto & spiced mango chutney	8.75
Cheese soufflé , Wyke Farm Cheddar sauce ^v	6.95

Baked Saint-Marcellin : a pot of creamy, melted mountain cheese with truffled honey and bread to dip	8.50
Indian spiced samosas : homemade pastries filled with spiced potatoes, cashew nuts, sultanas, peas & coriander. Served with a tamarind dipping sauce & coconut cashew cream ^{ve}	6.95
Potted Cornish crab with guacamole , prawn butter & sourdough toast	8.75
Smoked pulled beef tortilla : pulled beef, chipotle & sesame dressing, sriracha mayonnaise, crispy shallots & soft tortilla wrap	6.75
Chicken liver parfait , truffle butter, homemade red onion marmalade & toasted brioche	6.95
Wild mushroom fricassee : native wild mushrooms with white wine, garlic & herbs, Jerusalem artichoke shavings & croutons ^v	7.85
Mussels Marinière , traditional white wine, shallot & fresh cream sauce, baguette	6.95
Moroccan mezze platter : harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread ^{ve}	7.95/14.95
Charcuterie platter to share : selection of French cured & smoked meats with blue cheese toastie & soured vegetables	12.90

STEAKS

Aubrey Allen, the Queen's butcher, selects for us the very best, grass-fed British beef which is ethically reared & 30-day dry aged for flavour & tenderness.

Steak Frites The full house: 8oz sirloin steak, chips, 'Café de Paris' herb & mustard butter	19.95
Today's guest steak	see blackboard
Fillet steak 8oz	24.90
Chateaubriand for two 16oz , approx 20 minutes cooking time	per person 25.00

Add sauce: Béarnaise, Roquefort or pepper for 1.50. Side orders available separately

MAINS

OUR FAVOURITES

Smoked pork belly with apple & crackling : slow-roasted, outdoor-reared pork belly & crispy crackling, apples three ways, braised red cabbage, Dauphinoise potato	17.95
Salmon & smoked haddock fishcake : homemade fishcake with wilted spinach, kale & nutmeg in a cheddar cream sauce, free range poached egg, toasted almonds	13.85
Paella Valenciana with a red mullet & king prawns : traditional crusted rice paella with sauteed cuttlefish, topped with red mullet fillet & shell-on king prawns	17.95

Malabar fish curry with toasted coconut : roast hake with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice	16.95
Rope-grown mussels , with white wine & shallot Marinière sauce, baguette & chips	14.90
British roast pheasant with girolle mushrooms & muscat pumpkin , cranberry sauce, Dauphinoise potato, port & red wine jus	16.95
Duck leg confit with blackberries : slow-cooked Barbary duck leg, pot-roast carrots, green beans, blackberry liqueur & red wine sauce	18.50
Glazed chicken with sweet potato wedges : half a roast chicken with Peruvian lime, paprika & soy glaze, sweet potato wedges & lime zest mayonnaise	17.75
Free range Cornish beef burger , sourdough bun, homemade tomato chutney, garlic mayonnaise & chips ADD Comté cheese 1.50 / melted blue cheese 1.50 / bacon 1.50	14.50
Slow-cooked Bœuf Bourguignon , red wine sauce, lardons, baby onions, mushrooms & smooth mash	17.75
St Austell's ^{TRIBUTE} beef & ale pie with lardons, mushrooms & puff pastry crust, served with smooth mash or green beans and a Tribute ale taster	14.50
Moroccan lamb tagine : spiced, slow-cooked Cornish lamb on the bone with apricot, golden sultanas & Medjool date, pistachio & almond couscous	18.95
Jimmy Butler's free range gammon steak with fried Watercress Lane duck egg & chips	13.85
Grilled salmon fillet with tomato hollandaise : Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or chips	14.75



Veggie & vegan

Wild mushroom fricassee with potato, herb & cheese gnocchi : mixed native wild mushrooms with white wine, garlic & herbs, fried gnocchi, Jerusalem artichoke shavings ^v	13.95
Sweetcorn & potato fritter , smoked paprika, avocado salad, winter coleslaw & chipotle mayonnaise ^{ve}	12.25
Grilled cauliflower steak with truffle cream , toasted nut crust, walnut parsley pesto, cauliflower, aubergine & mushroom purée & sweet potato wedges ^{ve}	12.95