

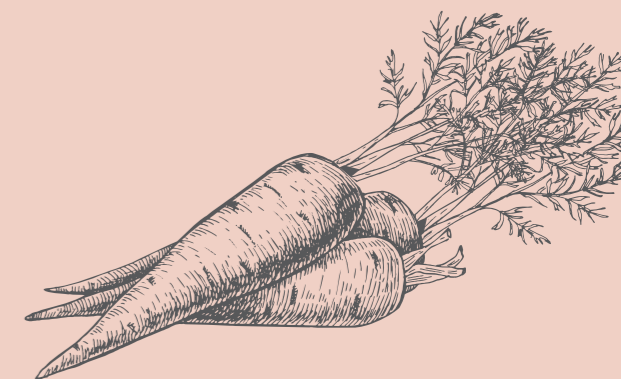
# a la carte

## our promise

Welcome back. We want you to feel safe and have a relaxing and enjoyable time with us today. We have new processes in place to make sure we are all as safe as we can possibly be. Full details can be found on our web site but please ask your server if you have any questions.

## our menu

Sustainability and ethical sourcing run through everything we do: the highest quality, fresher-than-fresh food, sourced with care and pride from the very best producers & cooked with heart in our kitchens. Enjoy...



## APERITIFS

### G&T SELECTION

Tanqueray Fever-Tree light Indian tonic   v	6.20
The Botanist Fever-Tree light elderflower tonic   v	7.70
Warner's Rhubarb pink gin Fever-Tree Mediterranean tonic   ve	8.70
Aperol Spritz   ve	7.95
Lanson Pere et Fils Champagne 125ml   ve	9.90

## NIBBLES

Rustica olives   ve	2.25
Garlic baguette   v	2.80
Basket of stone baked artisan baguette   ve without butter	2.25
Artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus & coriander, saffron mayonnaise   v	4.50

## STARTERS

Mediterranean fish soup, Gruyère cheese, croûtons, saffron rouille	7.85
Loch Fyne salmon gravadlax, salmon pâté & salmon caviar with horseradish crème fraîche & dill pesto dressing	9.75
Cheese soufflé, Wyke Farm Cheddar sauce   v	6.95
Chicken liver parfait, truffle butter, homemade red onion marmalade & toasted brioche	6.95
Baked Saint-Marcellin: a pot of creamy, melted mountain cheese with truffled honey & bread to dip	8.50
Potted Cornish crab with guacamole, prawn butter & sourdough toast	8.75
Jackfruit fritters & green papaya salad with Thai dressing, toasted cashew nuts & crispy noodles   ve	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

## MAINS

Pan-fried stone bass with ginger & lemongrass, crushed new potatoes with spring onion, choy sum with toasted sesame & soy dressing	16.95
Whole dressed Brixham crab, crab mayonnaise & chips or mixed leaf salad	16.90
Green Thai vegetable curry, with coconut rice, fresh chilli, coriander & crispy noodles   ve	12.50
Grilled salmon fillet with tomato hollandaise: Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or chips	14.75
Glazed chicken with sweet potato wedges: half a roast chicken with a Peruvian soy, paprika & lime glaze, sweet potato wedges & lime zest mayonnaise	17.75
Jimmy Butler's free range gammon steak with fried Watercress Lane duck egg & chips	13.85
Slow-cooked Bœuf Bourguignon, red wine sauce, lardons, baby onions, mushrooms & smooth mash	17.75
Jackfruit fritters & green papaya salad with Thai dressing, toasted cashew nuts & crispy noodles   ve	11.95
Malabar fish curry with toasted coconut: roast cod with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice	16.95
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
Moroccan mezze platter: harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread   ve	14.95
Confit Barbary duck leg with citrus sauce & orange zest, French beans, carrots & Dauphinoise potato	18.50
St Austell's <sup>TRIBUTE</sup> beef & ale pie with lardons, mushrooms & puff pastry crust, served with smooth mash or green beans & a Tribute ale taster	14.50
Harissa & miso glazed aubergine: baba ganoush, pomegranate seeds, baby pak choi, pinenuts, toasted sesame & soy dressing   ve	12.90

*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: 8oz sirloin steak, chips, 'Café de Paris' herb & mustard butter	19.95
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	

## our steaks

## 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

## DESSERTS

Zesty lemon parfait with kirsch soaked cherries & coulis, cacao & orange tuile   v	6.50
Pistacho soufflé with rich chocolate ice cream   v	7.90
Mango & Pineapple Crumble : fresh fruit and coulis, almond citrus crumble, vanilla ice cream   ve	6.95
Chocolate fondant with spiced orange & passionfruit sauce, orange crémeux, confit orange & stem ginger   v	7.25
Jude's ice cream & sorbets: 3 scoops with Gavotte biscuit.   ve without biscuit Ice Cream: Vanilla, Strawberry, Chocolate, Salted Caramel, Coconut Sorbets: Raspberry, Mango, Lemon, Green Apple	5.40
Saint-Marcellin, whole creamy cow's cheese from the Dauphine, served with quince jelly, fig & almond cake, apricot, celery & crackers	8.50

## ALLERGENS



Allergen information by dish is available by scanning this QR code



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. 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