



FEBRUARY SET MENU

TWO COURSES 10.00

Add a third course for 3.50

Available Monday to Saturday until 6.30pm

NIBBLES

Rustica olives (gf, df), Basket of stone-baked artisan baguette (gf) - 2.00 Garlic baguette - 2.80

Artisan baguette with choice of spiced aubergine & mushroom relish, basil pesto, tomato pesto or anchovy butter - 3.70

STARTERS

Roast celeriac soup, smoked chilli dressing *vegan, gf, df*

Beetroot & lentil salad with baby gem lettuce & lovage pesto *gf, v*

Pan-fried winter vegetable fritter, poached egg, Béarnaise sauce *gf, v*

MAINS

Outdoor-reared pork sirloin, seasonal vegetables, mustard sauce

Steak frites 'express', chargrilled Cornish minute steak, garlic & herb butter, chips, green salad (£2 supplement)

Seared haddock fillet, new potatoes with white wine dressing, lemon butter sauce *gf*

Fusilli pasta, spinach, basil & pine nuts with courgette spaghetti & toasted walnuts *vegan, gf, df*

SIDES

Chips df, Creamy mash (gf), Dauphinoise potato (gf), Roasted pumpkin, crème fraîche & toasted almonds (gf) - 3.50

Broccoli & pine nuts (gf), Green beans (gf, df), Roquette & parmesan salad (gf) - 3.90 Mixed leaf salad (gf, df) - 3.25

PUDDINGS

Baked apple with sultanas, raisins, hazelnuts, walnuts & Calvados sauce *vegan*

Crème caramel, cat's tongue biscuit *v, gf (without biscuit)*

Steamed chocolate sponge pudding, vanilla ice cream *v*

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



Some of our dishes contain olive stones, fish bones, nuts and nut derivatives & our menu descriptions do not list all ingredients or allergens. Please speak to a manager on duty & read our allergens menu before ordering if you have any allergies whatsoever. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary service charge of 10% will be added to your bill, this will be shared among the staff who prepared and served your meal today - thank you.

For other White Brasserie locations please check our website www.whitebrasserie.com

