



MARCH 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

Leek & potato soup, crème fraîche & chives *vegan (without crème fraîche), gf*

Celeriac salad & poached egg, shallot crisps *v, gf, df*

Puy lentils with beetroot & goats' cheese, grain mustard dressing *gf*

MAINS

Pan-fried Barnsley lamb chop, pea purée and sauté potatoes *gf*

Seared cod fillet with salt cod lemon potato brandade, roast red pepper sauce

Steak frites 'express', chargrilled Cornish minute steak, garlic & herb butter, frites, green salad *(2.00 supplement)*

Baked stuffed aubergine with Provençale vegetables, roast fennel & fennel purée *vegan*

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

Sicilian almond & orange cake, orange sauce *v, gf, df*

Spiced apples with ginger & citrus crumble, double cream *vegan (without cream)*

Chocolate mousse, chantilly cream

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

