

Dishes as priced or
Two courses 20.00
 Add a third course for 5.00

Sunday

pull up a chair

KETEL ONE BLOODY MARY 7.25

NIBBLES

Rustica olives | v 2.25

Posh pork scratchings, apple sauce 3.95

Basket of flatbread | ve 2.95

Basket of stone baked artisan baguette | ve without butter 2.25

Flatbread & dips: truffled artichoke pesto, | v saffron mayonnaise, Moroccan date & sultana houmous | v 4.50

STARTERS

Cheese soufflé, Wyke Farm Cheddar sauce | v 6.95

Mediterranean fish soup, Gruyère cheese, croûtons, saffron rouille 7.85

Garlic & herb snails, baguette 7.95

Chicken liver parfait, truffle butter, homemade red onion marmalade & toasted brioche 6.95

Potted Cornish crab with guacamole, prawn butter & sourdough toast 8.75

Moroccan mezze platter: harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread | ve 7.95

MAINS

Our fabulous roasts come with bottomless rich gravy, Yorkshire puddings & roasties plus cauliflower cheese & seasonal vegetables

Roast Cornish beef & Yorkshire pudding 15.80

Roast sirloin of outdoor-reared pork, apple fritter, green apple sauce 14.80

Half a roast chicken 15.80

Vegetarian pastry parcel, Cherrywood smoked cheese, orange zest, beetroot & truffled artichoke pesto 14.80

Malabar fish curry with toasted coconut: 16.95
 roast cod with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice

Whole dressed Brixham crab, crab mayonnaise & chips or mixed leaf salad 16.90

Smoked haddock & salmon fishcake, spring vegetables, green pea sauce & chips 15.50

Confit Barbary duck leg with citrus sauce & orange zest, French beans, carrots & Dauphonise potato 18.50

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

Free range Cornish beef burger, sourdough bun, homemade tomato chutney, garlic mayonnaise & chips with your choice of topping: Comté cheese / melted blue cheese / bacon. *Additional topping for 1.50* 16.00

Moroccan mezze platter: harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread | ve 14.95

Harissa & miso glazed aubergine, baba ganoush, pomegranate seeds, baby pak choi, pinenuts, toasted sesame & soy dressing | ve Served with your choice of side dish. 15.00

our roasts

SIDES

Chips | ve 3.95

Smooth mash | v 3.50

Sweet potato fries | ve 3.95

Mixed spring vegetables | v 3.95

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

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

Chocolate fondant with spiced orange & passionfruit sauce, orange crèmeux, confit orange & stem ginger | v 7.25

Rhubarb & ginger crumble poached Oldroyd's Yorkshire rhubarb, almond citrus crumble, vanilla ice cream | ve 6.95

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

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

