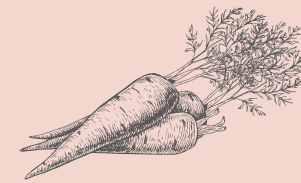


Welcome back. We want you to feel safe & have a relaxing & enjoyable time with us today. We have new processes in place to make sure we are all as safe as we can possibly be. Please see our web site or ask your server for more details.



APERITIFS & NIBBLES

Tanqueray Gin Fever-Tree light Indian tonic	6.20
Warner's Rhubarb pink gin Fever-Tree light Mediterranean tonic	8.70

Aperol Spritz The classic cocktail – light, refreshing, bittersweet	7.95
Lanson Père et Fils Champagne 125ml Aged for 40 months - distinctively crisp & fresh	9.90

Rustica olives ve	2.25
Garlic baguette v	2.80
Baguette ve (no butter) / with dips v	2.25 / 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

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

MAINS

Pan-fried stone bass with ginger & lemongrass crushed new potatoes with spring onion, choy sum with toasted sesame & soy dressing	16.95
Green Thai vegetable curry coconut rice, fresh chilli, coriander & crispy noodles ve	12.50
Whole dressed Brixham crab crab mayonnaise, chips & sourdough	16.90
Grilled salmon fillet with tomato hollandaise Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or chips	14.75
Malabar fish curry with toasted coconut roast cod with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice	16.95
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
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

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
Confit Barbary duck leg with citrus sauce & orange zest French beans, carrots & Dauphinoise potato	18.50
Moroccan mezze platter harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread ve	14.95
St Austell's  beef & ale pie lardons, mushrooms & potato with a puff pastry crust. Served with green beans & a Tribute ale taster	14.50
Jimmy Butler's free range gammon steak with fried Watercress Lane duck egg & chips	13.85
Harissa & miso glazed aubergine baba ganoush, pomegranate seeds, baby pak choi, pinenuts, toasted sesame & soy dressing ve	12.90

our 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 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	

KIDS

WE WELCOME CHILDREN - For little ones we have our children's menu. For older children we have a 'half price, half portion' menu featuring 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, fish bones or shot. **ALLERGENS:** Please let us know of any allergies before you order. For allergen information scan QR code or request a hard copy. 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

SCAN FOR



ALLERGENS

wines

BUBBLES 125ml / bottle

Vitelli ve	6.25 / 29.95
Prosecco. Veneto (Italy)	
Lanson Père et Fils Brut ve	9.90 / 47.95
Champagne (France)	
Greyfriars Cuvée Brut	37.25
Sparkling wine. Surrey (England)	
Ask about our premium Champagne selection	

WHITE 175ml / 250ml / bottle

REFRESHING, CITRUS, LIGHT

Maison Belenger ve	5.15 / 7.35 / 19.95
Côtes de Gascogne (France).	
<i>Dry, citrus, mineral</i>	
Pinot Grigio	6.55 / 9.35 / 25.50
La Maglia Rosa. Delle Venezie (Italy)	
<i>Dry, crisp, white fruit</i>	
Picpoul de Pinet ve	6.70 / 9.55 / 26.00
Cap Cette. Languedoc-Roussillon (France)	
<i>Grapefruit, mineral, zesty</i>	

Albariño ve	7.70 / 11.00 / 29.95
Domingo Martin. Rías Baixas (Spain)	
<i>Stone-fruit, lemon, fresh</i>	

Chenin Blanc - Sauvignon Blanc ve	23.75
Kleine Rust. Stellenbosch (South Africa)	
<i>Tropical fruit, honeycomb, citrus</i>	

Gavi ve	31.25
Tuffolo. Piedmont (Italy)	
<i>Fresh, fruity, citrus</i>	

Petit Chablis ve	38.50
La Chablisienne. Burgundy (France)	
<i>Bright, refreshing, citrus fruit</i>	

DRY, HERBACEOUS, AROMATIC

Vermentino - Sauvignon Blanc ve	5.95 / 8.45 / 23.00
La Croix. Languedoc-Roussillon (France)	
<i>Stone-fruit, anise, fresh</i>	

Viognier ve	6.55 / 9.35 / 25.50
Le Versant. Languedoc-Roussillon (France)	
<i>Peach, apricot, honey</i>	

Sauvignon Blanc o	7.10 / 10.10 / 27.50
Domaine Begude. Limoux (France)	
<i>Grassy, gooseberry, lime</i>	

Sauvignon Blanc	7.65 / 10.90 / 29.75
Giesen, The Brothers. Marlborough (New Zealand)	
<i>Passionfruit, mango, aromatic</i>	

Riesling ve	33.50
Peth Wetz Estate. Rheinhessen (Germany)	
<i>Apricots, lemon, peach</i>	

Sancerre o ve biodynamic	38.50
Domaine Fouassier. Loire (France)	
<i>Pear, grapefruit, minerals</i>	

FULL-FLAVOURED, NUTTY, OAKED 175ml / 250ml / bottle

Chardonnay ve	5.65 / 8.10 / 22.00
Santa Rita Gran Hacienda. Central Valley (Chile)	
<i>Fresh, tropical fruit, full</i>	

Montagny ve	36.50
Domaine des Pierres Blanches. Burgundy (France)	
<i>Dried fruit, rich, floral</i>	

Chardonnay v	42.00
Yering Station. Yarra Valley (Australia)	
<i>Citrus, melon, ripe apple</i>	

Pouilly-Fuissé ve	46.50
Domaine Trouillet. Burgundy (France)	
<i>Lemon, peach, full-flavoured</i>	

Meursault v	57.95
Cuvée Charles Maxime Latour Giraud. Burgundy (France)	
<i>Rich, toast, rounded</i>	

Puligny-Montrachet v	70.00
Vielles Vignes. Domaine Alain Chavy. Burgundy (France)	
<i>Complex, ripe apples, lemon</i>	

RED 175ml / 250ml / bottle

FRUITY, MEDIUM-BODIED

Grenache - Merlot ve	5.15 / 7.35 / 19.95
La Croix. Vin de Pays de l'Herault (France)	
<i>Hedgerow fruit, herbs, soft</i>	

Merlot ve	5.80 / 8.25 / 22.50
Le Versant. Pays d'Oc (France)	
<i>Blackberry, black cherry, fresh finish</i>	

Malbec	6.45 / 9.20 / 25.00
Le Coq Perdu. Pays d'Oc (France)	
<i>Blackberry, violet, spicy oak</i>	

Côtes du Rhône	7.40 / 10.55 / 28.75
Château de Montfaucon. Rhône (France)	
<i>Red fruit, violets, spice</i>	

Pinot Noir o	8.20 / 11.70 / 31.95
Domaine Begude. Limoux (France)	
<i>Raspberry, blackcurrant, wild herbs</i>	

Côtes de Beaune-Villages ve	42.75
Domaine Roux. Burgundy (France)	
<i>Red cherries, redcurrants, silky</i>	

GENEROUS, RICH, FULL-BODIED

Cabernet Sauvignon ve	6.55 / 9.35 / 25.50
Finca Lorosco. Central Valley (Chile)	
<i>Cassis, cinnamon, mocha</i>	

Malbec v	8.35 / 11.90 / 32.50
La Posta Pizzella. Mendoza (Argentina)	
<i>Black cherries, dark fruit, chocolate</i>	

Côtes du Roussillon	29.50
Domaine Lafage. Languedoc-Roussillon (France)	
<i>Intense red fruit, liquorice</i>	

Madiran ve	35.50
Château Saint Benazit. Madiran (France)	
<i>Blackberry, blackcurrant, spice</i>	

Shiraz o ve	39.75
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Battle of Bosworth. McLaren Vale (Australia)	
<i>Damson, blueberries, dark chocolate</i>	

Malbec ve	40.00
Vistalba Corte B, Luján de Cuyo. Mendoza (Argentina)	
<i>Vanilla, spice, chocolate</i>	

Zinfandel ve	45.50
Renwood. Amador County. California (USA)	
<i>Dark fruits, liquorice, chocolate</i>	

Châteauneuf-du-Pape	49.95
Vieux Chevalier. Rhône (France)	
<i>Red fruits, blackberries, spicy</i>	

OAKED, ROBUST, CHARACTERFUL

Tempranillo ve	7.30 / 10.45 / 28.50
Damana 5. Castilla y Leon (Spain)	
<i>Blackberries, black cherries, vanilla</i>	

Syrah Grenache o	7.45 / 10.65 / 29.00
Château Maris. Languedoc-Roussillon (France)	
<i>Black fruit, pepper, herbs</i>	

Bordeaux o ve	36.50
Château Cazau Martet. Bordeaux (France)	
<i>Plum, forest fruits, sweet spice</i>	

Rioja Gran Reserva ve	37.50
Castillo Clavijo. Rioja (Spain)	
<i>Mellow fruit, oak, smooth</i>	

Cabernet Sauvignon	38.75
Spier Seaward. Coastal Region (South Africa)	
<i>Berry fruits, savoury, spicy finish</i>	

Chianti Classico Riserva ve	39.50
Fattorie Melini Vigneti La Selvanella. Tuscany (Italy)	
<i>Blackcurrant, vanilla, full-bodied</i>	

Barolo	49.75
Riva Leone. Piedmont (Italy)	
<i>Earthy, truffle, chocolate notes</i>	

ROSE 175ml / 250ml / bottle

Grenache ve	5.15 / 7.35 / 19.95
A l'Ombre des Parasols. Vaucluse (France)	
<i>Crisp, red fruits, floral</i>	

Pinot Grigio Blush	6.20 / 8.80 / 24.00
La Maglia Rosa. Delle Venezie (Italy)	
<i>Red fruit, soft, balanced</i>	

Provence ve	7.10 / 10.10 / 27.50
Domaine Pastoure. Côtes de Provence (France)	
<i>Red fruits, white peach, citrus</i>	

Provence ve	48.50
Ultimate Provence. Côtes de Provence (France)	
<i>Fruity, floral, white pepper</i>	

Provence v	48.50
Whispering Angel. Côtes de Provence (France)	
<i>Dry, redcurrant, herbal notes</i>	