

## OUR AUTUMN MENU

Autumn brings the promise of windy walks, woolly scarves and log fires. It also brings a bounty of wonderful, seasonal ingredients so we invite you to pull up a chair & savour the flavours of autumn with us...

### APERITIFS

#### Signature Gin & Tonic

Tanqueray gin, St-Germain elderflower liqueur, Fever-Tree Refreshingly Light Mediterranean tonic, lemon wedge, cucumber slice, rosemary sprig / 7.60

#### House Bloody Mary

Ketel One vodka, tomato juice & a perfectly balanced blend of spices & seasoning / 8.10

#### Blood Orange Paloma

Patrón Silver tequila, pink grapefruit juice, Fever-Tree blood orange soda, fresh lime juice, agave syrup, grapefruit slice, lime wedge / 10.10

**Lanson Père et Fils Champagne** | ve  
crisp, zesty, elegant (125ml glass) / 9.95

### STARTERS

#### We love

#### Crab & sweetcorn bon-bons

celeriac & apple salad, chipotle mayonnaise / 9.25

#### Wild mushroom fricassee

| ve  
truffled arancini / 9.95

#### Mediterranean fish soup

traditionally served with Gruyère cheese, croutons & saffron rouille / 8.25

#### Beetroot terrine

| ve  
horseradish cream, marinated beetroot & watercress salad / 8.95

### NIBBLES TO SHARE

**Rustica olives** | ve / 2.95

**Garlic baguette** | v / 4.65

**Baguette** | v

with Netherend Farm salted butter / 3.65  
(ve without butter)

**Baguette with dips** | v

saffron rouille, olive oil & balsamic reduction, spiced roast tomato & red pepper / 5.25

**Cheese soufflé** | v

with Ford Farm rich Coastal Cheddar sauce / 6.95

**Grilled mackerel with green apple sauce**

fresh apple & caper salad, parsley oil / 9.95

**Pâté de Campagne**

coarse pork terrine with pickles, sourdough & pear chutney / 9.50

**Escargots**

six snails with garlic & herb butter, baguette / 7.45

### MAINS

#### From the farm & grill

Sourced with care from some of the best producers & farmers in the country

#### SEASONAL FAVOURITE

**Chicken ballotine with wild mushrooms**

truffled celeriac mash, French beans, jus gras / 19.95

**Slow-cooked beef bourguignon**

red wine sauce, lardons, baby onions, mushrooms & smooth mash / 19.50

**Merguez sausage tagine** (PG)

roast butternut squash, peppers, olives, harissa & lemon dressing with pistachio & almond couscous / 16.95

**St Austell's beef & ale pie**

with lardons, mushrooms & puff pastry crust, served with a Tribute ale taster & smooth mash / 15.95

#### Prime British chargrilled steak

Aubrey Allen, butcher to the Royal Family, selects for us the very best, grass-fed beef which is ethically reared & 30-day dry aged for flavour & tenderness

Our steaks are served with chips, green salad & a garlic tomato

**Free-range beef burger**

brioche bun, tomato chutney, garlic mayonnaise & French fries / 14.95

Add: chorizo ketchup 1.50, bacon 2.00, Gorgonzola 1.50, Emmental 1.50

**Outdoor-reared applewood smoked pork ribeye**

Lincolnshire pork with armagnac soaked prune, Dauphinoise potato, charred hispi cabbage & pork crackling / 19.50

**Duck leg confit with blackberry sauce**

French beans, carrots, Dauphinoise potato, poached blackberries / 18.95

**Rump 8oz** / 19.95

**Sirloin 8oz** / 26.75

**Fillet 7oz** / 29.95

**Chateaubriand for two 14oz** / 59.90  
allow 20 minutes for cooking & resting

Add: 'Café de Paris' butter, Béarnaise, Roquefort, peppercorn sauce / 1.95 each

#### From the sea & river

Fish and seafood from abundant, sustainable sources top-rated by the Good Fish Guide

#### SEASONAL FAVOURITE

**Pan-fried cod with Marinière sauce**

rope-grown Scottish mussels, clams, samphire, leeks & new potatoes / 18.75

**Malabar fish curry with toasted coconut**

roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice / 18.95

**ChalkStream® trout with brown shrimps** (PG)

cauliflower purée, beurre noisette, spring onion crushed potatoes, capers & parsley / 16.95

#### From the field

From hand-picked suppliers who care passionately about quality

#### SEASONAL FAVOURITE

**Grilled cauliflower steak with parsley & walnut pesto** | ve

herb & nut breadcrumb, sweet potato fries / 15.25

**Moroccan vegetable tagine** | ve (PG)

harissa aubergine, roast butternut squash, peppers, olives, harissa lemon dressing with pistachio & almond couscous / 14.95

**Bulgur wheat salad** | ve

wild mushrooms, roast beetroot & butternut squash, tarragon oil, crispy kale / 14.75

### DESSERTS

#### We love

**Chocolate delicé** | v

crisp feuilletine base, dark chocolate ganache, cacao tuile, glazed hazelnuts & pistachios, dark chocolate sauce, honeycomb ice cream / 8.50

**Pistachio soufflé** | v

with rich chocolate ice cream / 8.50

**Bramley apple & blackberry crumble** | v

Normandy crème fraîche / 7.95  
(ve with vanilla ice cream)

**Sticky toffee pudding** | v

with a cocoa & citrus crisp, nougatine, Normandy crème fraîche / 6.95

#### We welcome children

For little ones we have our children's menu. Please ask your server for a copy. We also have "Pub Grub" (PG) dishes for children who can try half portion main dishes for half price.

v | Suitable for vegetarians

ve | Suitable for vegans

Some of our dishes may contain olive stones, date stone, or fish bones.

**Calories - see reverse**

### SIDES

**Chips** | ve / 3.95

**Buttered French beans** | v / 4.25

**Sweet potato fries** | ve / 4.25

**Truffled celeriac mash** | v / 4.25

**Charred hispi cabbage** | v  
crisp spiced corn / 3.95

**Mixed leaf salad** | ve

choice of dressing: classic French or house balsamic with fig leaf oil / 3.95

**Blackcurrant trio** | ve

poached blackcurrants, blackcurrant mousse & sorbet, crystallised violets / 7.95

**Jude's ice cream & sorbets** | v

three scoops with Gavotte biscuit / 5.75  
(ve without biscuit)

*Ice cream: vanilla, chocolate, strawberry, salted caramel, coconut, honeycomb*  
*Sorbet: raspberry, mango, lemon, blood orange, blackcurrant*

**Cheese selection**

Cornish Brie, Stilton, Ossau-Iraty, Morbier & Rosary goat's cheese served with crackers & accompaniments / 12.00  
*Discover more about our cheese at [whitebrasserie.com/theartofcheese](http://whitebrasserie.com/theartofcheese)*

**ALLERGENS:** Please scan the QR code for allergen information or speak to your server. Whilst we have protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our food & drink.



A discretionary 10% service charge will be added to your bill & fairly distributed among the team who prepared & served your food today. The gratuity is discretionary - please ask us if you would like us to remove it from the bill.