



NIBBLES

Rustica olives <i>v</i>	2.00
Garlic baguette <i>v</i>	2.80
Basket of stone-baked artisan baguette <i>v</i>	2.00
Choice of basil pesto, artichoke pesto, tomato pesto, anchovy butter	1.70

SIDE ORDERS

Chips	3.10
Dauphinoise potato	3.10
Sautéed potatoes	3.10
Macaroni cheese with truffle oil	3.90
Wilted spinach, leeks, baby gem & peas	3.10
Mixed heritage carrots with toasted caraway seeds	3.10
Green leaf salad	3.10
Roquette & parmesan salad	3.90

CHILDREN'S MENUS

For younger diners Please ask your waiter for our children's menu, specifically designed for our younger guests.

For older children Half price, half portions from selected items on the main menu marked with a $\frac{1}{2}$

STARTERS

Our Classics

Cheddar cheese soufflé, warm Ford Farm Coastal Cheddar sauce <i>v</i>	6.95
Scottish salmon gravadlax, dill, Dijon mustard, cucumber julienne, lemon crème fraîche	7.65
Potted Cromer crab, avocado, prawn butter, toasted sourdough	8.50
Burgundian snails in garlic herb butter, baguette	7.45

French onion soup, Gruyère cheese croûtons	6.95
Green papaya salad, mixed leaves, mint, coriander, cashews, Thai dressing	6.95
With: chargrilled corn-fed chicken	8.50
Charcuterie for two: saucisson sec, saucisson au génépi, andouille, terrine de campagne, jambon de Bayonne, blue cheese rarebit, soused vegetables, green salad	13.90
British rope-grown mussels steamed with marinère or saffron mouclade sauce	6.95
Mediterranean summer salad: smoked piquillo peppers, grilled padron peppers, courgette, aubergine, golden beetroot, bulgar wheat, haricot beans, lentils, sultanas & pine nuts <i>v</i>	6.50

STEAKS – CORNISH, FREE RANGE

All our chargrilled steaks are from 30-day dry-aged beef, and carefully sourced from prime, pasture-reared, Cornish cattle. The breeds are chosen for their flavour and tenderness - please ask a waiter about today's selection.

Sirloin steak (8 oz)	19.95
Fillet steak (8 oz)	23.90
Chateaubriand for two people - allow 20 minutes cooking time	per person 24.90
Onglet steak, 'Café de Paris' herb & mustard butter	13.50
Add sauce: Béarnaise, Roquefort or pepper	1.50

Side orders are available separately.

MAINS

Our Classics

Steak Frites: 9 oz rump steak, chips, 'Café de Paris' herb & mustard butter	19.95
Slow-cooked Bœuf Bourguignon, red wine, lardons, baby onions, mushrooms, smooth mash	16.65
Duck leg confit with black cherry sauce, Dauphinoise potato, pot-roasted carrots, celery, parsnip & French beans	16.55
Bouillabaisse (French fish stew): hake, red mullet, seabream, gurnard, squid & mussels, braised fennel, saffron potatoes, garlic croûton	18.90

Slow-cooked shoulder and leg of roast suckling pig, prune stuffing, caramelised crackling, hispi cabbage, sautéed potatoes, gooseberry compote, rich pan juices	21.50
Chicken and green papaya salad, mixed leaves, coriander, mint, cashews, Thai dressing	14.90
Pie of the week: traditional homemade pie, seasonal vegetables	12.50
Mrs Keen's gammon steak, fried Watercress Lane duck egg, chips	12.00
Free range Cornish beef burger, brioche bun, chips $\frac{1}{2}$	13.50
Add: Comté cheese 1.00 / melted blue cheese 1.00 / bacon 1.25	
Grilled Icelandic hake, cardamom-braised fennel, apple purée, watercress & fennel salad $\frac{1}{2}$	15.90
Salmon & crab fishcake with chilli and ginger, lime mayonnaise, green papaya salad $\frac{1}{2}$	14.50
Grilled rock lobster tail & chips, prawn butter, green salad $\frac{1}{2}$	23.50
British rope-grown mussels steamed with marinère or saffron mouclade sauce, chips	13.90
Ravioli duo - goat's cheese with rosemary, pea & mint, served with wilted spring vegetables <i>v</i> $\frac{1}{2}$	12.50
Mediterranean summer salad: smoked piquillo peppers, grilled padron peppers, courgette, aubergine, bulgar wheat, haricot beans, lentils, sultanas & pine nuts <i>v</i>	12.90

v Suitable for vegetarians. Some of our dishes contain olive stones, fish bones, nuts and nut derivatives and our menu descriptions do not list all ingredients or allergens. Please ask a server for our allergens list. 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

WINE LIST

WHITE WINE

175ml
glass 250ml
glass 750ml
bottle

REFRESHING, CITRUS, LIGHT

Cave de Massé <i>Vin de France</i>	5.00	7.20	19.00
Picpoul de Pinet <i>Languedoc-Rousillon (France)</i>	6.30	9.00	24.50
Pinot Grigio <i>Vinuva, Delle Venezie (Italy)</i>	6.40	9.15	25.00
Albariño <i>Pulpo, Rias Baixas (Spain)</i>	7.75	11.00	30.00
Gavi de Gavi <i>Le Toledana, Piedmont (Italy)</i>			30.00
White Bordeaux (Organic) <i>Château de Seuil, Graves (France)</i>			38.00

DRY, HERBACEOUS, AROMATIC

Sauvignon Blanc <i>Son Excellence Côtes de Gascogne (France)</i>	5.75	8.20	22.50
Sauvignon Blanc (Organic) <i>Domaine Begude, Limoux (France)</i>	6.50	9.30	25.50
Sauvignon Blanc <i>Vidal Estate, Marlborough (New Zealand)</i>	7.50	10.80	29.00
Chablis <i>Bouchard Aîné & Fils, Burgundy (France)</i>	9.00	12.80	35.00
Bacchus <i>Chapel Down, Kent (England)</i>			35.00
Sancerre <i>La Fuzelle, Adrien Maréchal, Loire (France)</i>			37.00
Château Lamothe Bouscaut <i>Pessac-Léognan, Bordeaux (France)</i>			45.00

FULL FLAVOURED, RIPE, FRUITY

Chardonnay <i>Granfort, Pays d'Oc (France)</i>	5.50	7.85	21.50
Chenin Blanc <i>Bushvines, Kleine Zalze, Stellenbosch (South Africa)</i>			21.00
Pinot Gris <i>Dashwood, Marlborough (New Zealand)</i>			29.50
Bourgogne Chardonnay <i>Couvent des Jacobins, Louis Jadot Côte d'Or (France)</i>			32.00
Chardonnay <i>Oakridge, Yarra Valley (Australia)</i>			43.00
Meursault <i>Louis Jadot, Burgundy (France)</i>			55.00
Puligny-Montrachet <i>Remoissenet Père & Fils, Burgundy (France)</i>			60.00

RED WINE

175ml
glass 250ml
glass 750ml
bottle

FRUITY, MEDIUM-BODIED

Cave de Massé <i>Vin de France</i>	5.00	7.20	19.00
Merlot <i>Granfort, Pays d'Oc (France)</i>	5.50	7.85	21.50
Syrah (Organic) <i>Château Maris, Minervois (France)</i>	6.50	9.30	25.50
Côtes du Rhône <i>Château Montfaucon, Rhône (France)</i>	7.25	10.40	28.00
Pinot Noir <i>Vidal Estate, Hawkes Bay (New Zealand)</i>	8.00	11.50	31.00
Pinot Noir <i>Bouchard Aîné & Fils, Côtes de Beaune-Villages, Burgundy (France)</i>			42.00

GENEROUS, RICH, FULL-BODIED

Malbec <i>Elévé, Pays d'Oc (France)</i>	6.30	9.00	24.50
Cabernet Sauvignon <i>Luis Felipe Edwards Gran Reserva, Colchagua Valley (Chile)</i>	6.30	9.00	24.50
Malbec <i>Salentein, Valle de Uco (Argentina)</i>	8.00	11.50	31.00
Bordeaux Supérieur <i>Château Pey la Tour, Reserve, Bordeaux (France)</i>	8.25	11.80	32.00
Bordeaux <i>Château Martinat, Côtes de Bourg (France)</i>			37.50
Bordeaux (Organic) <i>Château de Seuil, Graves (France)</i>			38.00
Shiraz <i>JJ Hahn Western Ridge, 1975 Planting, Barossa Valley (Australia)</i>			39.00
Malbec <i>Salentein Numina, Valle de Uco (Argentina)</i>			40.00
Zinfandel <i>The Federalist, Dry Creek Valley, California (USA)</i>			45.00
Valpolicella Amarone <i>Bolla (Italy)</i>			49.50
Châteauneuf-du-Pape <i>Clos de L'Oratoire des Papes, Rhône (France)</i>			50.00

OAKED, ROBUST, CHARACTERFUL

Rioja Crianza <i>Bodegas Corral, Don Jacobo (Spain)</i>	7.00	10.00	27.50
Rioja Reserva <i>Viña Pomal Centenario (Spain)</i>			35.00
Bordeaux <i>Château de Bardes, St Emillion Grand Cru (France)</i>			35.00
Chianti Classico Riserva <i>Agostino Petri, Vicchiomaggio (Italy)</i>			39.00
Cabernet Sauvignon <i>Kleine Zalze, Stellenbosch (South Africa)</i>			45.00
Barolo <i>Domini Villa Lanata, Piedmont (Italy)</i>			47.00

ROSÉ WINE

175ml
glass 250ml
glass 750ml
bottle

Cinsault <i>Crusan, Pays d'Oc (France)</i>	5.00	7.20	19.00
Pinot Grigio <i>Marchesini, Veneto (Italy)</i>	6.00	8.50	23.50
Provence <i>Château de Beaulieu, Côteaux d'Aix-en-Provence (France)</i>	6.50	9.30	25.50
Grenache <i>Mirabeau, Côtes de Provence (France)</i>			29.00

CHAMPAGNE & SPARKLING WINE

125ml
glass 750ml
bottle

Prosecco <i>Da Luca (Italy)</i>	6.25	30.00
Sparkling Rosé <i>Da Luca (Italy)</i>	6.25	30.00
Chapel Down, Three Graces <i>Sparkling wine, Kent (England)</i>		36.50
Joseph Perrier Cuvée Royale (N.V.)	9.00	45.00
Bollinger Special Cuvée (N.V.)		65.00
Laurent-Perrier Cuvée Rosé Brut (N.V.)		85.00
Cuvée Dom Pérignon Vintage		150.00
Louis Roederer Cristal		295.00



All wines by the glass are available as 125ml