



Sunday menu

Dishes as priced or
Two courses **20.00**
Three courses **25.00**

Supplements apply to the steak frites (4.00) when ordering two or three courses.

TRY OUR...

Bloody Mary with Ketel One vodka 7.75
The perfect partner to our roasts!

NIBBLES

Rustica olives <i>v</i>	2.25
Garlic baguette <i>v</i>	2.80
Basket of stone-baked artisan baguette <i>v</i>	2.00
Half or whole sourdough loaf <i>v gf</i> (with gf bread)	2.00/4.00
Artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise	4.25

SIDES

Chips, Dauphinoise potato, Mixed leaf salad,	3.50
Sweet potato wedges, Roasted mixed heritage carrots, French beans, peas & broad beans, Roquette & parmesan salad	3.90
Citrus bulgar wheat salad	4.10

STARTERS

Cheddar cheese soufflé , warm Ford Farm Coastal Cheddar sauce <i>v</i>	6.95
Mediterranean fish soup with Gruyère cheese croutons <i>gf</i> (without croûtons)	7.75
Chicken liver parfait with truffle butter, homemade red onion marmalade & toasted brioche	6.95
Scottish salmon with beetroot & horseradish crème fraîche: lightly smoked grilled fillet of salmon, trio of beetroots & cauliflower florets <i>gf</i>	8.50
Pea, broad bean & red pepper salad with pea purée, pea shoots, piquillo peppers, crispy broad beans & shallots with tomato & chilli dressing <i>vegan</i>	6.00

MAINS

The Roasts

Our fabulous new roasts come with bottomless rich gravy & roasties plus cauliflower cheese & seasonal vegetables

Free range roast Cornish beef , mini homemade cottage pie, Yorkshire pudding, pumpkin purée (2.00 supplement)	17.80
Outdoor-reared roast pork sirloin , pulled pork bon-bon, Yorkshire pudding, apple sauce, black pudding	14.80
Roast Cornish shoulder of spring lamb with Provençale stuffing, mini homemade shepherd's pie, slow cooked lamb bon-bon, minted pea purée	15.80

Free range chicken with Peruvian glaze & sweet potato wedges: half a roast chicken with lime, paprika & soy glaze, sweet potatoes & lime zest mayonnaise	16.50
Grilled cod with preserved lemon , squid ink risotto & chilli squid <i>gf</i>	17.50
Scottish salmon & crab fishcake , crab mayonnaise, wilted leeks & poached egg & your choice of side	14.95
Steak Frites : 8oz sirloin steak, chips, 'Café de Paris' herb & mustard butter <i>df</i> (without butter)	19.95
Free range Cornish beef burger , sourdough bun, homemade tomato chutney, chips Includes your choice of Comté cheese, melted blue cheese or bacon <i>df</i> (without cheese)	15.00
Vegetarian chilli pie : rich vegetable & bean chilli with smooth mash topping, mixed leaf salad & your choice of side <i>vegan</i>	14.95

DESSERTS

Mixed berry pavlova : meringue, strawberries, blackberries, raspberry coulis & Chantilly cream <i>v gf</i>	5.90
Pistachio souffle , famously light with rich chocolate ice cream <i>v</i>	6.90
Zesty lemon tart , with normandy sour cream <i>v</i>	6.75
Chocolate mousse cup with cherry compote, chocolate crumble, chocolate cream & mascarpone <i>v</i>	7.50
Ice cream & sorbets please ask your server for today's selection from Judes <i>v</i>	5.25

Cheese

Selection of four English cheeses , served with crackers, dried apricots, walnuts, homemade pear & apple chutney	8.00
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** This is not included in the two/three course price offer*

v Suitable for vegetarians. *gf* Gluten free. *df* Dairy free. Some of our dishes contain olive stones, fish bones, nuts & derivatives & our menu descriptions do not list all ingredients. Please speak to a manager on duty and read our allergens menu before ordering if you have allergies whatsoever. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary 10% service charge will be added to your bill – thank you. For other White Brasserie locations please check our website www.whitebrasserie.com.

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