



SUNDAY MENU

Pull up a chair...

Dishes as priced or

Two courses 20.00

Add a third course for 5.00

TRY OUR...

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

NIBBLES

Rustica olives <small>v gf df</small>	2.25
Garlic baguette <small>v</small>	2.80
Basket of stone-baked artisan baguette <small>v gf (gluten free bread), df (without butter)</small>	2.00
Half or whole sourdough loaf <small>v</small>	2.00/4.00
Baguette & homemade dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise	4.25

SIDES

Chips <small>df</small>	3.50
Dauphinoise potato <small>v gf</small>	3.50
Sweet potato wedges, zesty lime mayonnaise <small>df (without mayonnaise)</small>	3.90
Mixed heritage carrots <small>ve gf df</small>	3.90
Peas, broad beans, French beans <small>v gf df & ve (without butter)</small>	3.90
Mixed leaf salad, choice of dressing <small>gf df</small>	3.50
Roquette & parmesan salad <small>gf</small>	3.90

v Suitable for vegetarians. ve Suitable for vegans. gf Gluten free. df Dairy free. Some of our dishes contain olive or date stones, fish bones, nuts and nut derivatives and our menu descriptions do not list all ingredients or allergens. If you are concerned about allergens please ask 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 fairly among the team who prepared and served your food today. www.whitebrasserie.com

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STARTERS

Cheddar cheese soufflé with warm Ford Farm Coastal Cheddar sauce <small>v</small>	6.95
Mediterranean fish soup with Gruyère cheese croutons <small>gf (without croutons)</small>	7.75
Chicken liver parfait with truffle butter, home-made 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 <small>gf df (without crème fraîche)</small>	8.50
Pea, broad bean & red pepper salad with pea purée, pea shoots, pequillo peppers, crispy broad beans & shallots with tomato salsa <small>ve gf df</small>	6.00

MAINS

The Roasts

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

Roast Cornish beef & Yorkshire pudding	15.80
Roast sirloin of outdoor-reared Lincolnshire pork, apple fritter, green apple sauce	14.80

Yellowfin tuna niçoise salad: tuna steak, free range egg, green beans, anchovy, new potatoes & Provençale dressing <small>gf df</small>	16.95
Grilled cod with preserved lemon marinade with squid ink risotto & chilli squid <small>gf</small>	17.50
Scottish salmon & crab fishcake with crab mayonnaise, wilted leeks, poached egg & your choice of side	14.95
Steak Frites: 8oz sirloin steak, chips, 'Café de Paris' herb & mustard butter <small>df (without butter)</small> <i>Supplement applies (4.00) when ordering two or three courses</i>	19.95
Free range Cornish beef burger, sourdough bun, homemade tomato chutney, chips, garlic mayonnaise. Includes your choice of Comté cheese, melted blue cheese or bacon. Additional topping for 1.50 <small>df (without cheese & mayonnaise)</small>	15.00
Vegetarian chilli pie: rich vegetable & bean chilli with smooth mash topping, mixed leaf salad & your choice of side <small>ve df</small>	14.95

DESSERTS

Summer berry pavlova with strawberries, blackberries, raspberry coulis, vanilla ice cream & Chantilly cream <small>v gf</small>	5.90
Pistachio soufflé famously light with rich chocolate ice cream <small>v</small>	6.90
Zesty lemon tart with Normandy soured cream <small>v</small>	6.75
Chocolate mousse cup with raspberry compote: chocolate crumble, chocolate cream, fresh raspberries & mascarpone <small>v</small>	7.50
Jude's ice cream & sorbets: 3 scoops with Gavotte biscuit. Choose from: Very Vanilla, Truly Chocolate, Strawberries & Cream, Salted Caramel, Coffee ice cream or Raspberry, Mango, Lemon or Green Apple sorbet <small>v, gf (without biscuit)</small>	5.25

Cheese

Cheese plate: Selection of four English cheeses served with homemade chutney, dried fruit, nuts & crackers	8.00
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**This is not included in the two/three course price offer*



WINE LIST

WINES FROM THE TAP

WHITE: Thornbury Sauvignon Blanc (New Zealand)

RED: Pascal Clement Pinot Noir (France)

175ml
glass

250ml
glass

750ml
bottle

6.85 9.75 26.50

7.45 10.65 29.00

WHITE WINE

175ml
glass

250ml
glass

750ml
bottle

REFRESHING, CITRUS, LIGHT

Cave de Massé <i>Vin de France</i>	5.15	7.35	19.95
Picpoul de Pinet <i>Réserve Mirou, Languedoc-Roussillon (France)</i>	6.45	9.20	25.00
Pinot Grigio <i>Solstice, delle Venezie (Italy)</i>	6.55	9.35	25.50
Albariño <i>Lolo, Rias Baixas (Spain)</i>	7.70	11.00	29.95
Gavi Ca' Bianca <i>Piedmont (Italy)</i>			31.00
Riesling <i>Emile Beyer, Alsace (France)</i>			33.00
White Bordeaux (Organic) <i>Château du Seuil, Graves (France)</i>			35.00

DRY, HERBACEOUS, AROMATIC

Sauvignon Blanc <i>Le Caprice (France)</i>	5.95	8.45	23.00
Viognier <i>Vine Trail, Rapel Valley (Chile)</i>	6.45	9.20	25.00
Sauvignon Blanc (Organic) <i>Domaine Begude, Limoux (France)</i>	6.95	9.90	27.00
Sauvignon Blanc <i>Vidal Estate, Marlborough (New Zealand)</i>	7.60	10.85	29.50
Chablis <i>Vignerons de Chablis, Burgundy (France)</i>			38.00
Sancerre <i>Les Collinettes, Joseph Mellot, Loire (France)</i>			38.50

FULL-FLAVOURED, RIPE, FRUITY

Chardonnay <i>Luis Felipe Edwards Lot 35, Rapel Valley (Chile)</i>	5.65	8.10	22.00
Chenin Blanc <i>Bushvines, Kleine Zalze, Stellenbosch (South Africa)</i>			22.50
Bourgogne Chardonnay <i>Couvent des Jacobins, Louis Jadot, Côte d'Or (France)</i>			36.00
Chardonnay <i>Oakridge, Yarra Valley (Australia)</i>			44.00
Château Lamothe-Bouscaut <i>Pessac-Léognan, Bordeaux (France)</i>			46.00
Meursault <i>Louis Jadot, Burgundy (France)</i>			57.00
Puligny-Montrachet <i>Remoissenet Père & Fils, Burgundy (France)</i>			65.00

RED WINE

175ml
glass

250ml
glass

750ml
bottle

FRUITY, MEDIUM-BODIED

Cave de Massé <i>Vin de France</i>	5.15	7.35	19.95
Merlot <i>Granfort, Pays d'Oc (France)</i>	5.65	8.10	22.00
Syrah (Organic) <i>Château Maris, Minervois (France)</i>	6.70	9.55	26.00
Côtes du Rhône <i>Château Montfaucon, Rhône (France)</i>	7.35	10.45	28.50
Pinot Noir <i>Vidal Estate, Hawkes Bay (New Zealand)</i>	8.10	11.55	31.50
Pinot Noir <i>Bouchard Aîné & Fils, Côtes de Beaune-Villages, Burgundy (France)</i>			42.50

GENEROUS, RICH, FULL-BODIED

Malbec <i>Élevé, Pays d'Oc (France)</i>	6.45	9.20	25.00
Cabernet Sauvignon <i>Luis Felipe Edwards Gran Reserva, Colchagua Valley (Chile)</i>	6.55	9.35	25.50
Malbec <i>Salentein, Valle de Uco (Argentina)</i>	8.25	11.75	32.00
Côtes du Roussillon <i>Domaine Lafage, Languedoc (France)</i>			29.00
Bordeaux Supérieur <i>Château Pey la Tour, Reserve, Bordeaux (France)</i>			34.00
Bordeaux (Organic) <i>Château du Seuil, Graves (France)</i>			35.00
Shiraz <i>JJ Hahn Western Ridge, 1975 Planting, Barossa Valley (Australia)</i>			39.50
Malbec <i>Alpasión, Mendoza (Argentina)</i>			40.00
Zinfandel <i>The Federalist, Dry Creek Valley, California (USA)</i>			45.50
Chateauneuf-du-Pape (Organic) <i>Bois de Pied Redal, Rhône (France)</i>			50.00

OAKED, ROBUST, CHARACTERFUL

Rioja Crianza <i>Bodegas Corral, Don Jacobo (Spain)</i>	7.20	10.30	28.00
Bordeaux <i>Château Lyonnat, Lussac-Saint-Émilion (France)</i>			36.00
Rioja Reserva <i>Viña Pomal Centenario (Spain)</i>			37.00
Chianti Classico Riserva <i>Agostino Petri, Vicchiomaggio (Italy)</i>			39.50
Cabernet Sauvignon <i>Kleine Zalze, Stellenbosch (South Africa)</i>			46.00
Barolo <i>Domini Villa Lanata, Piedmont (Italy)</i>			49.50

ROSÉ WINE

175ml
glass

250ml
glass

750ml
bottle

Cinsault <i>Crusan, Pays d'Oc (France)</i>	5.15	7.35	19.95
Pinot Grigio <i>Solstice, delle Venezie (Italy)</i>	6.20	8.80	24.00
Provence <i>Château de Beaulieu, Coteaux d'Aix-en-Provence (France)</i>	6.95	9.90	27.00
Provence <i>Mirabeau, Côtes de Provence (France)</i>			29.50

CHAMPAGNE & SPARKLING WINE

125ml
glass

750ml
bottle

Prosecco <i>Imperativo (Italy)</i>	6.25	29.95
Sparkling Rosé <i>Galanti (Italy)</i>	6.25	29.95
Greyfriars Cuvée Brut <i>Sparkling Wine, Surrey (England)</i>		37.00
Joseph Perrier Cuvée Royale <i>Champagne (France)</i>	9.90	47.50
Veuve Clicquot Yellow Label Brut <i>Champagne (France)</i>		65.00
Bollinger Rosé Brut <i>Champagne (France)</i>		85.00
Dom Pérignon Vintage <i>Champagne (France)</i>		150.00
Louis Roederer Cristal <i>Champagne (France)</i>		295.00



All wines by the glass are available as 125ml