

SEPTEMBER SET MENU

TWO COURSES 11.95

Add a third course for 3.50

Available Monday to Friday until 5.00pm



STAR INGREDIENT

For this month's star ingredient we have chosen Victoria plums harvested from the orchards of our friends at Oakchurch Farm in Herefordshire. The glorious summer we have had means that these plums are deliciously plump and sweet and work beautifully in the dishes that Chef Clive has created.

NIBBLES

Rustica olives **ve** **gf** **df** 2.25 Basket of stone-baked artisan baguette **gf** (with **gf** bread) **df** (without butter) 2.00
Garlic baguette **v** 2.80 Artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise **v** 4.25 Half or whole sourdough loaf with unsalted butter **df** (without butter) 2.00 / 4.00

STARTERS

Victoria plum, tomato & feta salad, lemon dressing **v** **gf**

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Sweetcorn chowder, smoked ancho chilli dressing **v** **gf**

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Provençal summer vegetable terrine, basil pesto **ve** **gf** **df**

MAINS

Pan-fried outdoor-reared Lincolnshire pork sirloin, sauté potatoes,
French beans, ginger & lemon Victoria plum compote **gf**

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Grilled Cornish sardines, courgetti, new potatoes, tomato & sweet red pepper dressing **gf** **df**

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Steak Frites, garlic & herb butter, fries, green salad (2.00 dish supplement applies) **gf** (without fries), **df** (without butter)

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Roast butternut squash, chickpea & tomato salad,
roquette garnish, smoked paprika & olive oil dressing **ve** **gf** **df**

DESSERTS

Victoria plum & apple compote, almond crumble, double cream **ve** & **df** (without cream)

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Blackcurrant mousse & poached blackcurrant compote, cat's tongue biscuit **v** **gf** (without biscuit)

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Steamed chocolate sponge with warm chocolate sauce, vanilla ice cream **v**

We're always delighted to suggest the perfect wine to complement your meal. Please do ask your server.

SIDES

Chips **v** **df** Dauphinoise potato **v** **gf** Mixed leaf salad **ve** **gf** **df** 3.50 Sweet potato wedges with zesty lime mayonnaise **ve**
df (without mayonnaise) Roasted mixed heritage carrots **ve** **gf** **df** French beans, peas & broad beans **ve** **df** (without butter), **gf** 3.90

v vegetarian, **ve** vegan, **gf** gluten free, **df** dairy free. Some of our dishes contain olive stones, fish bones, nuts and nut derivatives & our menu descriptions do not list all ingredients or allergens. Please speak to a manager on duty & read our allergens menu before ordering if you have any allergies whatsoever. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary service charge of 10% will be added to your bill, this will be shared among the staff who prepared and served your meal today, thank you. For other White Brasserie locations please check our website www.whitebrasserie.com