

# SET MENU

TWO COURSES 12.95

Add a third course for 3.50

Available Monday to Friday until 5.00pm



## NIBBLES

Rustica olives ve gf df 2.25 Basket of stone-baked artisan baguette gf with gf bread df without butter 2.00

Artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise v 4.25

Garlic baguette v 2.80

## STARTERS

Leek & potato soup, finished with crème fraîche gf v ve & df without crème fraîche

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Smoked beetroot with lemon & garlic infused goat's curd, baby gem salad v gf

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Potted mackerel with horseradish & crème fraîche, toasted garlic croutons

## MAINS

Pan-fried cornfed chicken leg with chermoula, minted pea purée, new potatoes & Pickering watercress gf df

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

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Pan-fried haddock fillet, free-range poached egg, Savoy cabbage, white wine potatoes, grain mustard sauce gf

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Chickpea burger with roasted aubergine, gherkins, iceberg lettuce, tomato & chilli chutney, sriracha mayonnaise, toasted sourdough bun, French fries v ve & df without mayonnaise

## DESSERTS

Sicilian almond & orange cake, orange sauce v df

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Poached pear "Belle Hélène", vanilla ice cream, chocolate sauce, toasted glazed almonds v

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Pineapple pavlova, piña colada sauce, chantilly cream, vanilla ice cream v

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

## SIDES

Chips df 3.50 - Minted new potatoes v gf 3.50 - Spinach with Wyke Farm Cheddar sauce v 4.50 - Mixed green beans v gf 3.90

Sweet potato wedges, zesty lime mayo df 3.90 - Mixed leaf salad v gf df 3.50 - Roquette & Grana cheese v gf 3.90

Thai green leaf salad with green papaya & cashews ve gf df 3.90

**v** vegetarian, **ve** vegan, **gf** gluten free, **df** dairy free. Some of our dishes contain olive or date stones, fish bones, shot, nuts and nut derivatives. **ALLERGENS:** Please let us know of any allergies before you order. Allergen information by dish is on our allergen menu - available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, kitchens are busy environments so we cannot guarantee their total absence in our dishes. 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](http://www.whitebrasserie.com)