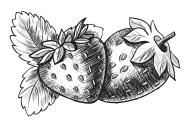
SET MENU

TWO COURSES 12.95

Add a third course for 3.50 Available Monday to Friday until 5.00pm



Rustica olives (**) 2.25 Basket of stone-baked baguette (**) 2.00 Baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise (**) 4.25 Garlic baguette (**) 2.80	
_	STARTERS —
	Virgin Mary gazpacho, olive oil drizzle ve gf df
	*Beetroot, lentil, houmous & baby gem salad , balsamic dressing * * * * * *
	Potted ham hock, apple & capers, toasted sourdough gf (with gf bread). 4f
_	MAINS —
	Seared Cornish mackerel fillet,
8	spiced rhubarb chutney, spring vegetables, new potatoes, white wine dressing $_{\mathscr{C}}$ $_{\mathscr{C}}$
Ierguez s	sausages, Moroccan vegetables & cous cous with pistachios, almonds, apricots & sultanas
Stea	ak Frites: minute steak, garlic & herb butter, chips, green salad (2.00 dish supplement applies)
	* Feta, pea & broad bean salad, tomato & chilli dressing, croutons v. ve & df (without feta), gf
	, r,,,
_	DESSERTS —
	Strawberry fool, cat's tongue biscuit v. gf (without biscuit),
	Vanilla madeleines, warm chocolate dipping sauce 🕝
	Carrot & walnut cake, vanilla ice cream ve df

vegetarian, ve vegan. Some of our dishes may contain olive stones, date stones or fish bones. 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