













BAR

NIBBLES



Basket of stone-baked artisan baguette 	2.25
Chips 	3.75
Sweet potato fries 	3.90
Baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise 	4.50
Rustica olives 	2.25
Padron peppers & sea salt 	3.75
Homemade pork scratchings with apple purée	3.00
Salted mixed nuts 	2.25
Smokehouse nut mix 	2.25
Spicy bar mix (nut free) 	2.25
Wasabi peanuts 	2.25

BAR FOOD

Light bites, sarnies & sharing

Seasonal soup with artisan baguette (please ask your server)	4.95
House recipe free range Scotch egg & piccalilli	5.50
Baked Saint-Marcellin: a pot of warm, creamy, melted mountain cheese with truffled honey and bread to dip	8.50
Indian spiced samosas filled with spiced potatoes, cashew nuts, sultanas, peas & coriander with tamarind dipping sauce & coconut cashew cream 	6.95
Smoked pulled beef tortilla: pulled beef, chipotle & sesame dressing, sriracha mayonnaise, crispy shallots & soft tortilla wrap	6.75
Chicken liver parfait with truffle butter, homemade red onion marmalade & toasted brioche	6.95
Rope-grown mussels with traditional white wine & shallot Marinière, baguette	6.95
Cumberland sausage & red onion marmalade on a sourdough bun, chips	6.75
Grilled steak & red onion marmalade on a sourdough bun, chips	9.75
Moroccan mezze platter (single/to share): harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread 	7.95 / 14.95
Charcuterie platter to share with blue cheese toastie, soured vegetables	12.90

Main plates

St Austell's  beef & ale pie with lardons, mushrooms & puff pastry crust, served with smooth mash or green beans and a Tribute ale taster	14.50
Steak Frites 'express': chargrilled Cornish minute steak, garlic & herb butter, chips, green salad	11.95
Jimmy Butler's free range gammon steak with fried Watercress Lane duck egg & chips	13.85
Free range Cornish beef burger, homemade tomato chutney, garlic mayonnaise, sourdough bun & chips ADD Comté cheese 1.50 / melted blue cheese 1.50 / bacon 1.50	14.50
Sweetcorn & potato fritter: smoked paprika, avocado salad, summer coleslaw & chipotle mayonnaise 	12.25

 suitable for vegetarians.  suitable for vegans. Some of our dishes may contain olive stones, date stones or fish bones. Please let us know of any allergies before you order.

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 10% service charge will be added to your bill, this will be shared equally among the team who prepared and served your food today. www.whitebrasserie.com