

Sunday pull up a chair

Dishes as priced or
Two courses 20.00
Add a third course for 5.00



our promise

We want you to feel safe & to have a thoroughly enjoyable time with us today. We have new processes in place to make sure we are all as safe as we can possibly be, details of which are on the table talker .

our menu

Sustainability & ethical sourcing run through everything we do: the highest quality, fresher-than-fresh food, sourced with care & pride from the very best producers & cooked with heart in our kitchens. Enjoy...

APERITIFS

Tanqueray Fever-Tree light Indian tonic v	6.20
The Botanist Fever-Tree light elderflower tonic v	7.70
Warner's Rhubarb pink gin Fever-Tree Mediterranean tonic ve	8.70
Aperol Spritz ve	7.95
Lanson Pere et Fils Champagne 125ml ve	9.90

NIBBLES

Rustica olives ve	2.25
Garlic baguette v	2.80
Basket of stone baked artisan baguette ve <i>without butter</i>	2.25
Artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus & coriander, saffron mayonnaise v	4.50

STARTERS

Cheese soufflé , Wyke Farm Cheddar sauce v	6.95
Mediterranean fish soup , Gruyère cheese, croûtons, saffron rouille	7.85
Jackfruit fritters & green papaya salad with Thai dressing, toasted cashew nuts & crispy noodles v	6.95
Chicken liver parfait , truffle butter, homemade red onion marmalade & toasted brioche	6.95
Potted Cornish crab with guacamole , prawn butter & sourdough toast	8.75
Moroccan mezze platter : harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread ve	7.95
Baked Saint-Marcellin : a pot of creamy, melted mountain cheese with truffled honey & bread to dip	8.50

MAINS

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

Roast Cornish beef & Yorkshire pudding	15.80
Roast sirloin of outdoor-reared pork , apple fritter, green apple sauce	14.80
Half a roast chicken	15.80
Vegetarian pastry parcel , Cherrywood smoked cheese, orange zest, beetroot & truffled artichoke pesto v	14.80
Malabar fish curry with toasted coconut : roast cod with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice	16.95
Whole dressed Brixham crab , crab mayonnaise & chips or mixed leaf salad	16.90
Glazed chicken with sweet potato wedges : half a roast chicken with a Peruvian soy, paprika & lime glaze, sweet potato wedges & lime zest mayonnaise	17.75
Confit Barbary duck leg with citrus sauce & orange zest, French beans, carrots & Dauphoinise potato	18.50
Steak Frites : 8oz sirloin steak, chips, 'Café de Paris' herb & mustard butter	19.95
Free range Cornish beef burger , sourdough bun, homemade tomato chutney, garlic mayonnaise & chips with your choice of topping: Comté cheese / melted blue cheese / bacon. <i>Additional topping for 1.50</i>	16.00
Pan-fried stone bass with ginger & lemongrass , crushed new potatoes with spring onion, choy sum with toasted sesame & soy dressing	16.95
Moroccan mezze platter : harissa aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread ve	14.95
Harissa & miso glazed aubergine , baba ganoush, pomegranate seeds, baby pak choi, pinenuts, toasted sesame & soy dressing ve Served with your choice of side dish.	15.00

our roasts

SIDES

Chips ve	3.95
Sweet potato fries ve	3.95
Dauphinoise potato v	4.25
Buttered green beans v	3.95
Mixed leaf salad, choice of dressing: classic French or house balsamic with fig leaf oil ve	3.75
Green papaya salad, Thai style dressing ve	3.95
Smooth mash v	3.70

DESSERTS

Zesty lemon parfait with kirsch soaked cherries & coulis, cacao & orange tuile v	6.50
Pistacho soufflé with rich chocolate ice cream v	7.90
Mango & Pineapple Crumble : fresh fruit & coulis, almond citrus crumble, vanilla ice cream ve	6.95
Chocolate fondant with spiced orange & passionfruit sauce , orange crèmeux, confit orange & stem ginger v	7.25
Jude's ice cream & sorbets : 3 scoops with Gavotte biscuit. ve without biscuit Ice Cream: Vanilla, Strawberry, Chocolate, Salted Caramel, Coconut Sorbets: Raspberry, Mango, Lemon, Green Apple	5.40

CHEESE

This is not included in the two/three course offer
Saint-Marcellin, whole creamy cow's cheese from the Dauphine, served with quince jelly, fig & almond cake, apricot, celery & crackers 8.50

ALLERGENS



Allergen information by dish is available by scanning this QR code

v Suitable for vegetarians. ve Suitable for vegans. Some of our dishes may contain olive stones, date stones, fish bones or shot.
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