

OUR AUTUMN MENU

Autumn brings the promise of windy walks, woolly scarves and log fires. It also brings a bounty of wonderful, seasonal ingredients so we invite you to pull up a chair & savour the flavours of autumn with us...

APERITIFS

Signature Gin & Tonic

Tanqueray gin, St-Germain elderflower liqueur, Fever-Tree Refreshingly Light Mediterranean tonic, lemon wedge, cucumber slice, rosemary sprig / 7.60

House Bloody Mary

Ketel One vodka, tomato juice & a perfectly balanced blend of spices & seasoning / 8.10

Blood Orange Paloma

Patrón Silver tequila, pink grapefruit juice, Fever-Tree blood orange soda, fresh lime juice, agave syrup, grapefruit slice, lime wedge / 10.10

Lanson Père et Fils Champagne | ve
Crisp, zesty, elegant (125ml glass) / 9.95

STARTERS

We love

Crab & sweetcorn bon-bons

celeriac & apple salad, chipotle mayonnaise / 9.25

Wild mushroom fricassee

 | ve

truffled arancini / 9.95

Mediterranean fish soup

traditionally served with Gruyère cheese, croutons & saffron rouille / 8.25

Morteau sausage & potato salad

pan-fried smoked Morteau sausage, white wine potato salad, poached free-range egg, curly endive & Dijon mustard / 9.25

Beetroot terrine

 | ve

horseradish cream, marinated beetroot & watercress salad / 8.95

NIBBLES TO SHARE

Rustica olives | ve / 2.95

Garlic baguette | v / 4.65

Baguette | v

with Netherend Farm salted butter / 3.65
(ve without butter)

Baguette with dips | v

saffron rouille, olive oil & balsamic reduction, spiced roast tomato & red pepper / 5.25

Cheese soufflé | v

with Ford Farm rich Coastal Cheddar sauce / 6.95

Grilled mackerel with green apple sauce

fresh apple & caper salad, parsley oil / 9.95

Baked Saint-Marcellin cheese

truffle honey / 8.50

Pâté de Campagne

coarse pork terrine with pickles, sourdough & pear chutney / 9.50

Moules Marinière

rope-grown Scottish mussels with a traditional white wine & shallot sauce, baguette / 8.95

Escargots

six snails with garlic & herb butter, baguette / 7.45

MAINS

From the farm & grill

Sourced with care from some of the best producers & farmers in the country

SEASONAL FAVOURITE

Chicken ballotine with wild mushrooms

truffled celeriac mash, French beans, jus gras / 19.95

Slow-cooked beef bourguignon

red wine sauce, lardons, baby onions, mushrooms & smooth mash / 19.50

Merguez sausage tagine (PG)

roast butternut squash, peppers, olives, harissa & lemon dressing with pistachio & almond couscous / 16.95

Free-range beef burger

brioche bun, tomato chutney, garlic mayonnaise & French fries / 14.95

Add: chorizo ketchup 1.50, bacon 2.00, Gorgonzola 1.50, Emmental 1.50

Halloumi burger with house coleslaw | v (PG)

grilled Laverstoke Park buffalomi, lime & paprika mayonnaise, guacamole, spiced mango chutney, house coleslaw & chips / 14.95

Outdoor-reared applewood smoked pork ribeye

Lincolnshire pork with armagnac soaked prune, Dauphinoise potato, charred hispi cabbage & pork crackling / 19.50

Duck leg confit with blackberry sauce

French beans, carrots, Dauphinoise potato, poached blackberries / 18.95

St Austell's beef & ale pie

with lardons, mushrooms & puff pastry crust, served with a Tribute ale taster & smooth mash / 15.95

Prime British chargrilled steak

Aubrey Allen, butcher to the Royal Family, selects for us the very best, grass-fed beef which is ethically reared & 30-day dry aged for flavour & tenderness

Our steaks are served with chips, green salad & a garlic tomato

Rump 8oz / 19.95

Sirloin 8oz / 26.75

Fillet 7oz / 29.95

Chateaubriand for two 14oz / 59.90
allow 20 minutes for cooking & resting

Add: 'Café de Paris' butter, Béarnaise, Roquefort, peppercorn sauce / 1.95 each

From the sea & river

Fish and seafood from abundant, sustainable sources top-rated by the Good Fish Guide

SEASONAL FAVOURITE

Pan-fried cod with Marinière sauce

rope-grown Scottish mussels, clams, samphire, leeks & new potatoes / 18.75

Malabar fish curry with toasted coconut

roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice / 18.95

ChalkStream® trout with brown shrimps (PG)

cauliflower purée, beurre noisette, spring onion crushed potatoes, capers & parsley / 16.95

Moules Marinière

rope-grown Scottish mussels with a traditional white wine & shallot sauce, chips / 16.95

From the field

From hand-picked suppliers who care passionately about quality

SEASONAL FAVOURITE

Grilled cauliflower steak with parsley & walnut pesto | ve

herb & nut breadcrumb, sweet potato fries / 15.25

Moroccan vegetable tagine | ve (PG)

harissa aubergine, roast butternut squash, peppers, olives, harissa lemon dressing with pistachio & almond couscous / 14.95

Bulgur wheat salad | ve

wild mushrooms, roast beetroot & butternut squash, tarragon oil, crispy kale / 14.75

DESSERTS

We love

Chocolate delicé | v

crisp feuilletine base, dark chocolate ganache, cacao tuile, glazed hazelnuts & pistachios, dark chocolate sauce, honeycomb ice cream / 8.50

Pistachio soufflé | v

with rich chocolate ice cream / 8.50

Bramley apple & blackberry crumble | v

Normandy crème fraîche / 7.95
(ve with vanilla ice cream)

Sticky toffee pudding | v

with a cocoa & citrus crisp, nougatine, Normandy crème fraîche / 6.95

We welcome children

For little ones we have our children's menu. Please ask your server for a copy. We also have "Pub Grub" (PG) dishes for children who can try half portion main dishes for half price.

v | Suitable for vegetarians

ve | Suitable for vegans

Some of our dishes may contain olive stones, date stone, or fish bones.

Calories - see reverse

SIDES

Chips | ve / 3.95

Buttered French beans | v / 4.25

Sweet potato fries | ve / 4.25

Truffled celeriac mash | v / 4.25

Charred hispi cabbage | v
crisp spiced corn / 3.95

Mixed leaf salad | ve

choice of dressing: classic French or house balsamic with fig leaf oil / 3.95

House coleslaw | v / 3.95

Blackcurrant trio | ve

poached blackcurrants, blackcurrant mousse & sorbet, crystallised violets / 7.95

Jude's ice cream & sorbets | v

three scoops with Gavotte biscuit / 5.75
(ve without biscuit)

*Ice cream: vanilla, chocolate, strawberry, salted caramel, coconut, honeycomb
Sorbet: raspberry, mango, lemon, blood orange, blackcurrant*

Cheese selection

Cornish Brie, Stilton, Ossau-Iraty, Morbier & Rosary goat's cheese served with crackers & accompaniments / 12.00

Discover more about our cheese at whitebrasserie.com/theartofcheese

ALLERGENS: Please scan the QR code for allergen information or speak to your server. Whilst we have protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our food & drink.



A discretionary 10% service charge will be added to your bill & fairly distributed among the team who prepared & served your food today. The gratuity is discretionary - please ask us if you would like us to remove it from the bill.



MIX
Paper from
responsible sources
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