

SET MENU

TWO COURSES 12.95

Add a third course for 3.50

Available Monday to Saturday until 6.30pm



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

Roast celeriac soup, chili dressing & roasted red pepper dressing **ve gf df**

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Potted ham hock, apple, prune & lime chutney, toasted crouton **df gf** with *gf bread*

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Winter vegetable fritter, pumpkin & apple chutney, spiced pumpkin purée, kale crisp **ve df**

MAINS

Pan-fried, outdoor-reared Lincolnshire pork escalope, free range fried egg & anchovies,
French beans, crème fraiche potato salad

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Pan-fried haddock fillet, smooth mash, Grenobloise sauce with capers & croutons **gf** without croutons

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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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Penne pasta with courgetti, baby spinach, basil, walnut & garlic pesto,
toasted walnut garnish **ve gf df**

DESSERTS

Steamed chocolate & walnut sponge pudding, vanilla crème anglaise, spiced caramelised hazelnuts **v**

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Spiced apple with ginger & citrus crumble, toasted almonds, double cream **v, ve & df** without cream

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Crème caramel, cat's tongue biscuit **v gf** without biscuit

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

SIDES

Chips **df** 3.50 - Dauphinoise potato **v gf** 3.90 - Spinach with cheese sauce **v** 4.50 - French beans **v gf** without shallot crisps 3.90

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

v vegetarian, **ve** vegan, **gf** gluten free, **df** dairy free. Some of our dishes contain olive stones, nuts and nut derivatives. Please let your server know of any allergies or intolerances you may have before you order. Allergen information by dish is contained in our Allergen Menu which is available upon request. Whilst we have kitchen protocols in place designed to address the risk of cross-contamination of allergens, our kitchens are busy environments. As such, we cannot guarantee the total absence of allergens in our kitchens. If you have any questions please do not hesitate to ask one of our team. 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