**NIBBLES**
- Rustica olives [v] 2.25
- Garlic baguette 2.80
- Basket of stone baked artisan baguette [v] without butter 2.25
- Artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus & coriander, saffron mayonnaise [v] 4.50

**STARTERS**
- Mediterranean fish soup, Gruyère cheese, croûtons, saffron roulie 7.85
- Loch Fyne salmon gravadlax, salmon pâté & salmon caviar with horseradish crème fraîche & dill pesto dressing 9.75
- Cheese soufflé, Wyke Farm Cheddar sauce [v] 6.95
- Chicken liver parfait, truffle butter, homemade red onion marmalade & toasted brioche 6.95
- Mussels Marinère, traditional white wine, shallot & fresh cream sauce, baguette 6.95
- Baked Saint-Marcellin: a pot of creamy melted mountain cheese with truffled honey & bread to dip 8.50
- Grilled asparagus & free range poached egg, cauliflower crumble, smoked paprika & lemon dressing [v] 7.50
- Potted Cornish crab with guacamole, prawn butter & sourdough toast 8.75
- Garlic & herb snails, baguette 7.95
- Jackfruit fritters & green papaya salad with Thai dressing, toasted cashew nuts & crispy noodles [v] 6.95
- Moroccan meze platter: harissa 7.95/14.95 aubergine, globe artichoke, falafel with coconut cashew cream, houmous selection, pomegranate seeds, cherry tomato salad & flatbread [v]
- Charcuterie platter to share: selection of French cured & smoked meats with blue cheese toastie & soused vegetables 12.90

**MAIN S**
- Pan-fried stone bass with ginger & lemongrass, crushed new potatoes with spring onion, choy sum with toasted sesame & soy dressing 16.95
- Rump of West Country lamb with pea purée, Dauphinoise potato, pot roast carrots & garlic confit 19.75
- Whole dressed Brixham crab, crab mayonnaise & chips or mixed leaf salad 16.90
- Smoked haddock & salmon fishcake, spring vegetables & green pea sauce 13.90
- Rope-grown mussels with white wine & shallot Marinère sauce, baguette & chips 14.90
- Free range Cornish beef burger, sourdough bun, homemade tomato chutney, garlic mayonnaise & chips 14.50
- Malabar fish curry with toasted coconut: roast cod with aromatic spices & coconut milk, grilled king prawn, shallots, crispy & coconut rice 16.95
- Smoked pork belly & rhubarb: outdoor reared British pork, crackling, poached pink champagne rhubarb, sautéed potatoes & hispi cabbage 18.50
- Confit Bury duck leg with citrus sauce & orange zest, French beans, carrots & Dauphinoise potato 18.50
- 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
- Slow-cooked Beau Bourguignon, red wine sauce, lardons, baby onions, mushrooms & smooth mash 17.75
- St Austell's **TAKING** beef & ale pie with lardons, mushrooms & puff pastry crust, served with smooth mash or green beans & a Tribute ale taster 14.50
- Jimmy Butler’s free range gammon steak with fried Watercress Lane duck egg & chips 13.85
- Grilled salmon fillet with tomato hollandaise: Loch Fyne salmon, ‘Choron’ sauce, mixed leaf salad or chips 14.75
- Aubrey Allen, the Queen’s butcher, selects for us the very best, grass-fed British beef which is ethically reared & 30-day dry aged for flavour & tenderness.

**SIDES**
- Chips [v] 3.95
- Minted new potatoes, salted butter [v] 3.70
- Sweet potato fries 3.95
- Dauphinoise potato [v] 4.25
- Mixed spring vegetables [v] 3.95
- Buttered green beans [v] 3.95
- Mixed leaf salad, choice of dressing: classic French or house balsamic with fig leaf oil [v] 3.75
- Green papaya salad, Thai style dressing [v] 3.95

**DESSERTS**
- Zesty lemon parfait with kirsch soaked cherries & coulis, cacao & orange tuile [v] 6.50
- Pistachio soufflé with rich chocolate ice cream [v] 7.90
- “A Night at the Opera”: coffee & chocolate layered sponge, salted caramel cream, gold-coated champagne truffle, spiced caramelised cashew nuts, coffee custard [v] 7.75
- Chocolate fondant with spiced orange & passionfruit sauce, orange crémeux, confit orange & stem ginger [v] 9.75
- Rhuarb & ginger crumble 6.95
- poached Oldroyd’s Yorkshire rhubarb, almond citrus crumble, vanilla ice cream [v] 7.25
- Jude’s ice cream & sorbets: 3 scoops with garlic biscuit, [v] without biscuit 5.40
- Jule’s ice cream & sorbets: 3 scoops with Garlic biscuit, [v] without biscuit 5.40
- Ice Cream: Vanilla, Strawberry, Chocolate, Salted Caramel, Coconut Sorbets: Raspberry, Mango, Lemon, Green Apple 6.95
- Saint Marcellin, whole creamy cow’s cheese from the Dauphine, served with quince jelly, fig & almond cake, apricot, celery & crackers 8.50

**BEVERAGES**
- Tribute ale taster served with smooth mash or green beans & a Tribute ale taster 3.95
- Slow-cooked Bœuf Bourguignon with red onion marmalade & toasted brioche, mushrooms & puff pastry crust, red wine sauce, 17.75
- Chateaubriand for two 16oz, with kirsch soaked fig & almond cake, apricot, celery & crackers per person 25.00

**ALLERGENS**
- Some of our dishes may contain olive stones, date stones, fish bones or shell.
- Allergens: Please let us know if you have 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.

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