



WINTER MENU

APÉRITIFS

By the glass (125ml)

Blanc de Blancs, sparkling French wine	5.60
Joseph Perrier Cuvée Royale (N.V.) Champagne	7.90
Kir Royale	8.40

NIBBLES

Rustica olives <i>v</i>	2.00
Garlic baguette <i>v</i>	2.80
Basket of stone-baked artisan baguette <i>v</i>	2.00
Choice of basil pesto, artichoke pesto, tomato pesto, anchovy butter	1.70

SIDE ORDERS

Chips	3.10
Dauphinoise potato	3.10
Creamy mash	3.10
Chantenay carrots	3.10
French beans	3.90
Buttered seasonal cabbage	3.10
Green leaf salad	3.10
Roquette with parmesan	3.90
Macaroni cheese with truffle oil	3.90

ASK ABOUT OUR SET MENU

AVAILABLE UP TO 6.30PM, MON-SAT

Two Courses 11.95,
Add a starter or dessert for 3.50

SUNDAY ROAST from 14.80

Add a starter or dessert for 3.50

CHILDREN'S MENUS

For younger diners Please ask your waiter for our children's menu, specifically designed for our younger guests.

For older children Half price, half portions from selected items on the main menu marked with a $\frac{1}{2}$

v Suitable for vegetarians. Special gluten free and dairy free menus are available. Some of our dishes contain olive stones, fish bones, nuts and nut derivatives and our menu descriptions do not list all ingredients. If you have any concerns about the presence of allergens, please speak to a member of staff.

All major credit cards are accepted. VAT is included at the prevailing rate.

A discretionary service charge of 12.5% applies to parties of six or more – thank you. For other White Brasserie locations please check our website www.whitebrasserie.com

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STARTERS

French Classics

Smooth Mediterranean fish soup, garlic & saffron rouille, croutons, grated cheese	6.90
Burgundian snails in garlic herb butter, baguette	7.45
Cheddar cheese soufflé, warm Ford Farm Coastal Cheddar sauce <i>v</i>	6.90

Charcuterie: saucisson sec, saucisson au génépi, andouille, country pork paté, Bayonne ham, soused vegetables, toasted sourdough 8.95

Avocado & watercress salad with celeriac & apple remoulade, deep fried shallots *v* 6.90/11.95
(also available as a main course)

Rainbow smoked beetroot & goat's curd salad, balsamic dressing & beetroot crisps *v* 6.90

Potted shrimps, Tabasco, nutmeg, lemon juice, butter, toasted sourdough 8.50

Sweet-cured Cornish Mackerel fillets with green verbena harissa & roquette 7.40

Shetland Isles mussels steamed with marinère or saffron mouclade sauce 6.90

Rainbow trout tartare: hand-cut, home-smoked ocean-reared trout, egg yolk, caper & cornichon dressing, baguette 7.10

STEAKS – CORNISH, FREE RANGE

All our chargrilled steaks are from 30-day dry-aged beef, and carefully sourced from prime, pasture-reared, Cornish cattle. The breeds are chosen for their flavour and tenderness - please ask your waiter about today's selection.

Cornish sirloin steak (10 oz) 19.95

Cornish fillet steak (8 oz) 23.90

Chateaubriand for two people - allow 20 minutes cooking time per person 24.90

Onglet steak, 'Café de Paris' herb & mustard butter 13.00

Add sauce: Béarnaise, Roquefort or pepper 1.50

Side orders are available separately.

MAINS

French Classics

Steak Frites: 9 oz rump steak, chips, 'Café de Paris' herb & mustard butter 19.95

Slow-cooked Bœuf Bourguignon, red wine, lardons, baby onions, mushrooms, smooth mash 16.65

Duck leg confit with black cherry sauce, Dauphinoise potato, pot-roasted carrots, celery, parsnip & French beans 16.55

Roast Hake fillet with saffron sauce, kale, new potatoes 15.95

Seared breast of corn-fed chicken with wild mushrooms, cep sauce, wilted greens & sauté potatoes 16.50

Toulouse sausage & creamy mash, Lyonnaise sauce $\frac{1}{2}$ 13.50

Slow-cooked leg of rabbit in creamy Dijon mustard sauce, braised carrots, tagliatelle 16.50

Pie of the week: traditional homemade pie, Chantenay carrots 12.50

Free range Cornish beef burger, brioche bun, chips $\frac{1}{2}$ 13.50

Add: Comté cheese 1.00 / melted blue cheese 1.00 / bacon 1.25

Mrs Keen's gammon steak, fried Watercress Lane duck egg, chips 12.00

Pan-seared trout fillet with cauliflower purée & florets, basil & pine nut pesto 15.90

Grilled roast scallops, prawn potatoes, citrus dressing 19.90

Shetland Isles mussels steamed with marinère or saffron mouclade sauce, chips 13.90

Grilled rock lobster tail & chips, prawn butter 22.90

Wild mushroom ravioli, Swiss chard & Coastal Cheddar sauce *v* $\frac{1}{2}$ 13.75

Aromatic pearl barley cakes, pumpkin purée, autumn vegetables, steamed apple, braised chestnuts *v* $\frac{1}{2}$ 11.90