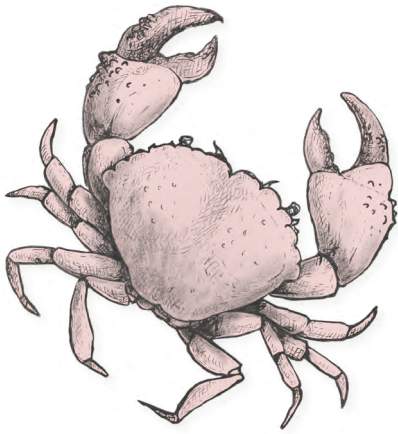




# SUMMER MENU

Proper pub food with our French twist.  
Our seasonal ingredients are carefully chosen from sustainable sources and our dishes are prepared with passion and care by our chefs.

*Pull up a chair...*



## NIBBLES

Rustica olives	2.25
Garlic baguette	2.80
Basket of stone-baked artisan baguette	2.00
Half or whole sourdough loaf	2.00/4.00
Baguette & homemade dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise	4.25

## SIDES

Chips	3.50
Dauphinoise potato	3.50
Sweet potato wedges, zesty lime mayonnaise	3.90
Mixed heritage carrots	3.90
Peas, broad beans, French beans	3.90
Mixed leaf salad, choice of dressing	3.50
Roquette & parmesan salad	3.90

## CHILDREN'S MENUS

For younger children we have our Henri le Worm menu.

For older children we have a Pub Grub menu featuring half portions at half price on selected main course dishes.

Please ask your server for a copy.

v Suitable for vegetarians. ve Suitable for vegans. Some of our dishes contain olive or date stones, fish bones, nuts and nut derivatives and our menu descriptions do not list all ingredients or allergens. If you are concerned about allergens please ask for our allergens list. 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 fairly among the team who prepared and served your food today. [www.whitebrasserie.com](http://www.whitebrasserie.com)

## STARTERS

### Our Favourites

Potted Cromer crab with avocado & prawn butter, sourdough toast	8.50
Cheddar cheese soufflé with warm Ford Farm Coastal Cheddar sauce <small>v</small>	6.95
Scottish salmon with beetroot & horseradish crème fraîche: lightly smoked grilled fillet of salmon, trio of beetroots & cauliflower florets	8.50

Mediterranean fish soup with Gruyère cheese croutons	7.75
Vietnamese summer rolls: fresh rice paper rolls with vermicelli noodles, avocado, cucumber, mint & coriander pesto with a ginger soy dipping sauce <small>ve</small>	5.50
Pea, broad bean & red pepper salad with pea purée, pea shoots, pequillo peppers, crispy broad beans & shallots with tomato salsa <small>ve</small>	6.00
Chicken liver parfait with truffle butter, home-made red onion marmalade & toasted brioche	6.95
Rope-grown mussels with traditional white wine & shallot marinère or red thai curry sauce & baguette	6.95
Burgundian snails in garlic herb butter, baguette	7.45
Charcuterie platter for two with blue cheese toastie, soused vegetables & green salad	13.90 for two

## PRIME STEAKS - CORNISH, FREE RANGE

All our chargrilled steaks are from 30-day dry-aged beef, and are carefully sourced from free range, pasture-reared, Cornish cattle. The breeds are chosen for their flavour and tenderness.

Today's guest steak	see blackboard
Fillet steak 8oz	23.90
Chateaubriand for two allow 20 minutes cooking time	24.90 per person
Add sauce: Béarnaise, Roquefort or pepper	1.50

Side orders available separately.

## MAINS

### Our Favourites

Pea, broad bean & buffalo mozzarella salad with pequillo peppers, crispy broad beans & shallots & tomato salsa	12.00
Yellowfin tuna niçoise salad: tuna steak, free range egg, green beans, anchovy, new potatoes & Provençale dressing	16.95
Peruvian-glazed free range chicken with sweet potato wedges: half a roast chicken with lime, paprika & soy glaze, sweet potatoes & lime zest mayonnaise	16.50
Moroccan lamb tagine: slow-cooked spiced lamb with apricots, golden sultanas & Medjool date, pistachio & almond couscous	18.95

Scottish salmon & crab fishcake with crab mayonnaise, wilted leeks & poached egg	12.50
Rope-grown mussels with traditional white wine & shallot marinère or red thai curry sauce, baguette & chips	14.90
Malabar fish curry with toasted coconut: roast hake with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice	15.50
Grilled salmon fillet with tomato hollandaise: Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or chips	13.90
Grilled cod with preserved lemon marinade with squid ink risotto & chilli squid	17.50
Steak Frites: 8oz sirloin steak, chips, 'Café de Paris' herb & mustard butter	19.95
Free range Cornish beef burger, sourdough bun, homemade tomato chutney, chips, garlic mayonnaise. ADD Comté cheese 1.50 / melted blue cheese 1.50 / bacon 1.50	13.50
Spiced duck leg confit & plum compote with Dauphinoise potato, carrots, honey & citrus glaze	16.95
Slow-cooked Bœuf Bourguignon: red wine, lardons, baby onions, mushrooms & smooth mash	16.95
Mrs Keen's gammon steak with fried Watercress Lane duck egg & chips	13.50
Homemade pie of the week with French beans	13.80
Slow-cooked shoulder and leg of roast suckling pig with apricot stuffing, crackling, hispi cabbage, sautéed potatoes, gooseberry compote & rich pan juices	19.50
Vegetarian chilli pie: rich vegetable & bean chilli with smooth mash topping, mixed leaf salad <small>ve</small>	10.95
Roast butternut squash with citrus bulgur wheat salad, mixed pulses, garden herbs & pomegranate <small>ve</small>	12.00