



SPRING MENU

APÉRITIFS

By the glass (125ml)

Joseph Perrier Cuvée Royale (N.V.) Champagne	9.00
Kir Royale	9.50

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
Sautéed potatoes	3.10
Macaroni cheese with truffle oil	3.90
Wilted spinach, leeks, baby gem & peas	3.10
Mixed heritage carrots, toasted caraway seeds	3.10
Green leaf salad	3.10
Roquette & parmesan salad	3.90

STARTERS

Our Classics

Cheddar cheese soufflé, warm Ford Farm Coastal Cheddar sauce <i>v</i>	6.90
Rainbow trout gravadlax, dill, Dijon mustard, cucumber, lemon crème fraîche	7.65
Potted Cromer crab, avocado, prawn butter, toasted sourdough	8.50
Burgundian snails in garlic herb butter, baguette	7.45

French onion soup, Gruyère cheese croutons	6.95
Green papaya salad, mixed leaves, mint, coriander, cashews, Thai dressing	6.90
Add: chargrilled corn-fed chicken	8.50
Charcuterie for two: saucisson sec, saucisson au génépi, andouille, terrine de campagne, jambon de Bayonne, blue cheese rarebit, soused vegetables, green salad	13.90
Shetland Isles mussels, steamed with marinère or saffron mouclade sauce	6.95
Mediterranean summer salad: smoked padron & piquillo peppers, courgette, aubergine, golden beetroot, bulgar wheat, haricot beans, lentils, sultanas & pine nuts <i>v</i>	6.50

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.

Sirloin steak (10 oz)	19.95
Fillet steak (8 oz)	23.90
Chateaubriand for two - allow 20 minutes cooking time	per person 24.90
Onglet steak (8 oz), 'Café de Paris' herb & mustard butter	13.50
Add sauce: Béarnaise, Roquefort or pepper	1.50
Side orders are available separately.	

MAINS

Our Classics

Steak Frites: 9oz 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
Bouillabaisse (French fish stew): monkfish, red mullet, seabream, gurnard, squid & mussels, braised fennel, saffron potatoes, garlic crouton	18.90

Slow-cooked shoulder and leg of roast suckling pig, prune stuffing, caramelised crackling, hispi cabbage, sautéed potatoes, gooseberry compote, rich pan juices	21.50
Chicken and green papaya salad, mixed leaves, coriander, mint, cashews, Thai dressing	14.90
Pie of the week: traditional homemade pie, Chantenay carrots	12.50
Mrs Keen's gammon steak, fried Watercress Lane duck egg, chips	12.00
Free range Cornish beef burger, brioche bun, chips	13.50
Add: Comté cheese 1.00 / melted blue cheese 1.00 / bacon 1.25	
Grilled stone bass & cardamom-braised fennel, apple purée, watercress & fennel salad	15.90
King scallops Provencale, chargrilled courgette, sautéed potatoes, padron peppers, cherry tomato sauce, deep-fried herb crumb	19.90
Grilled rock lobster tail & chips, prawn butter, green salad	23.50
Shetland Isles mussels steamed with marinère or saffron mouclade sauce, chips	13.90
Ravioli duo - goat's cheese & rosemary, pea & mint, served with wilted spring vegetables <i>v</i>	12.50
Mediterranean summer salad: smoked padron & piquillo peppers, courgette, aubergine, golden beetroot, bulgar wheat, haricot beans, lentils, sultanas & pine nuts <i>v</i>	12.90

CHILDREN'S MENUS

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

For older children please ask your server for main course dishes that can be served as half portions for half price

v Suitable for vegetarians. Some of our dishes contain olive stones, fish bones, nuts and nut derivatives and our menu descriptions do not list all ingredients or allergens.

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. www.whitebrasserie.com