



# AUTUMN MENU

Proper pub food with our French twist.  
Our ingredients are very carefully sourced with great attention paid to seasonality, sustainability, quality and flavour enabling our chefs to produce the delicious food our guests enjoy so much.

*Pull up a chair...*



## NIBBLES

Rustica olives <sup>v</sup>	2.25
Garlic baguette	2.80
Basket of stone-baked artisan baguette	2.00
Artisan baguette with a selection of dips: spiced aubergine & mushroom, spicy citrus, saffron mayonnaise <sup>v</sup>	4.25

## SIDES

Chips	3.50
Dauphinoise potato	3.90
Spinach with Coastal Cheddar sauce	4.50
French beans with crispy shallots	3.90
Sweet potato wedges, zesty lime mayo	3.90
Mixed leaf salad, choice of dressing: classic French or house balsamic with fig leaf oil	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.

<sup>v</sup> Suitable for vegetarians. <sup>ve</sup> Suitable for vegans. Some of our dishes contain olive or date stones, fish bones, shot, 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

Cheddar cheese soufflé with warm Ford Farm Coastal Cheddar sauce <sup>v</sup>	6.95
Potted Cornish crab with avocado, prawn butter, sourdough toast	8.75
Smoked Morteau sausage salad: pan-fried smoked pork sausage, white wine potato salad, poached free range egg, curly endive	8.25
Mediterranean fish soup with Gruyère cheese, croutons, saffron rouille	7.75
Chicken liver parfait with truffle butter, homemade red onion marmalade & toasted brioche	6.95
Winter salad mezze: a selection of traditional French salads <sup>ve</sup>	6.95
Rope-grown mussels with traditional white wine & shallot Marinière or red Thai curry sauce, baguette	6.95
Spiced Thai samosas: homemade pastries filled with spicy winter vegetables, soy citrus dipping sauce, coconut & cashew cream. <sup>ve</sup>	6.50
Burgundian snails in garlic herb butter, baguette	7.95
Charcuterie platter for two with blue cheese toastie, soured vegetables	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.

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

Side orders available separately.

## MAINS

### Our Favourites

Malabar fish curry with toasted coconut: roast hake with aromatic spices & coconut milk, grilled king prawn, shallot crisps & coconut rice	16.50
Slow-roast pheasant breast, braised & puréed sweetcorn, butternut squash, Dauphinoise potato, pickled girolle mushrooms, pan jus	17.25
Wild mushroom & truffle risotto: creamy risotto, ceps & mixed wild mushrooms, black truffle oil, Mascarpone cream <sup>v</sup>	15.50
Peruvian-glazed free range chicken with sweet potato wedges: half a roast chicken with lime, paprika & soy glaze, sweet potatoes & lime zest mayonnaise	16.95
Smoked pork belly with apple: free range pork belly, braised cabbage, Dauphinoise potato, roasted & puréed apple, pan jus	17.50
Jimmy Butler's free range gammon steak with fried Watercress Lane duck egg & chips	13.50
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	13.95
Duck leg cassoulet: confit duck leg, pan-fried chorizo, haricot beans, garlic, bay leaves & thyme	18.50
Slow-cooked Bœuf Bourguignon, red wine sauce, lardons, baby onions, mushrooms & smooth mash	17.25
Moroccan lamb tagine: spiced, slow-cooked Cornish lamb on the bone with apricot, golden sultanas & Medjool date, pistachio & almond couscous	18.95
Pie of the week: traditional homemade pie, served with a choice of side	13.80
Steak Frites: 8oz sirloin steak, chips, 'Café de Paris' herb & mustard butter	19.95
Rope-grown mussels with traditional white wine & shallot Marinière or red Thai curry sauce, baguette & chips	14.90
Salmon & smoked haddock fishcake with wilted kale, leeks & peas, tartare sauce & free range poached egg	13.50
Grilled salmon fillet with tomato hollandaise: Loch Fyne salmon, 'Choron' sauce, mixed leaf salad or chips	14.50
Harissa-glazed aubergine with butternut squash, baba-ganoush, pine nuts, pomegranate seeds & flatbread <sup>ve</sup>	13.25
Pan-seared organic tofu with Asian spiced marinade, braised fennel, apple purée & watercress <sup>ve</sup>	10.95



# WINE LIST

## WHITE WINE

175ml glass 250ml glass 750ml bottle

### REFRESHING, CITRUS, LIGHT

Cave de Massé <i>Vin de France</i>	5.15	7.35	19.95
Picpoul de Pinet <i>Réserve Mirou, Languedoc-Roussillon (France)</i>	6.45	9.20	25.00
Pinot Grigio <i>Marchesi Ervani, Pavia (Italy)</i>	6.55	9.35	25.50
Albariño <i>Lolo, Rías Baixas (Spain)</i>	7.70	11.00	29.95
Gavi Ca' Bianca <i>Piedmont (Italy)</i>			31.25
White Bordeaux (Organic) <i>Château du Seuil, Graves (France)</i>			35.00
Chablis <i>Vignerones de Chablis, Burgundy (France)</i>			38.50

### DRY, HERBACEOUS, AROMATIC

Sauvignon Blanc <i>Son Excellence, Côtes de Gascogne (France)</i>	5.95	8.45	23.00
Viognier <i>Vine Trail, Rapel Valley (Chile)</i>	6.45	9.20	25.00
Sauvignon Blanc (Organic) <i>Domaine Begude, Limoux (France)</i>	6.95	9.90	27.00
Sauvignon Blanc <i>Vidal Estate, Marlborough (New Zealand)</i>	7.60	10.85	29.50
Riesling <i>Emile Beyer, Alsace (France)</i>			33.50
Sancerre <i>Les Collinettes, Joseph Mellot, Loire (France)</i>			38.50

### FULL-FLAVOURED, RIPE, FRUITY

Chardonnay <i>Luis Felipe Edwards Lot 35, Rapel Valley (Chile)</i>	5.65	8.10	22.00
Chenin Blanc <i>Bushvines, Kleine Zalze, Stellenbosch (South Africa)</i>			22.75
Bourgogne Chardonnay <i>Couvent des Jacobins, Louis Jadot, Côte d'Or (France)</i>			36.50
Chardonnay <i>Oakridge, Yarra Valley (Australia)</i>			44.00
Château Lamothe-Bouscaut <i>Pessac-Léognan, Bordeaux (France)</i>			46.50
Meursault <i>Louis Jadot, Burgundy (France)</i>			57.50
Puligny-Montrachet <i>Remoissenet Père &amp; Fils, Burgundy (France)</i>			67.00

## RED WINE

175ml glass 250ml glass 750ml bottle

### FRUITY, MEDIUM-BODIED

Cave de Massé <i>Vin de France</i>	5.15	7.35	19.95
Merlot <i>Granfort, Pays d'Oc (France)</i>	5.65	8.10	22.00
Malbec <i>Élevé, Pays d'Oc (France)</i>	6.45	9.20	25.00
Côtes du Rhône <i>Château Montfaucon, Rhône (France)</i>	7.35	10.45	28.50
Pinot Noir <i>Vidal Estate, Hawkes Bay (New Zealand)</i>	8.10	11.55	31.50
Pinot Noir <i>Bouchard Aîné &amp; Fils, Côtes de Beaune-Villages, Burgundy (France)</i>			42.75

### GENEROUS, RICH, FULL-BODIED

Cabernet Sauvignon <i>Luis Felipe Edwards Gran Reserva, Colchagua Valley (Chile)</i>	6.55	9.35	25.50
Syrah Grenache (Organic) <i>Chateau Maris, Minervois (France)</i>	6.70	9.55	26.00
Malbec <i>Salentein, Valle de Uco (Argentina)</i>	8.25	11.75	32.00
Côtes du Roussillon <i>Domaine Lafage, Languedoc (France)</i>			29.50
Bordeaux Supérieur <i>Château Pey la Tour, Réserve, Bordeaux (France)</i>			34.50
Bordeaux (Organic) <i>Château du Seuil, Graves (France)</i>			35.00
Shiraz <i>JJ Hahn Western Ridge, 1975 Planting, Barossa Valley (Australia)</i>			39.75
Malbec <i>Alpasión, Mendoza (Argentina)</i>			40.00
Zinfandel <i>The Federalist, Dry Creek Valley, California (USA)</i>			45.50
Chateauneuf-du-Pape (Organic) <i>Bois de Pied Redal, Rhône (France)</i>			50.00

### OAKED, ROBUST, CHARACTERFUL

Rioja Crianza <i>Bodegas Corral, Don Jacobo (Spain)</i>	7.20	10.30	28.00
Bordeaux <i>Château Lyonnat, Lussac-Saint-Émilion (France)</i>			36.50
Rioja Reserva <i>Viña Pomal Centenario (Spain)</i>			37.50
Chianti Classico Riserva <i>Agostino Petri, Vicchiomaggio (Italy)</i>			39.50
Cabernet Sauvignon <i>Kleine Zalze, Stellenbosch (South Africa)</i>			46.00
Barolo <i>Domini Villa Lanata, Piedmont (Italy)</i>			49.75

## ROSÉ WINE

175ml glass 250ml glass 750ml bottle

Cinsault <i>Crusan, Pays d'Oc (France)</i>	5.15	7.35	19.95
Pinot Grigio <i>Marchesi Ervani, Pavia (Italy)</i>	6.20	8.80	24.00
Provence <i>Château de Beaulieu, Coteaux d'Aix-en-Provence (France)</i>	6.95	9.90	27.00
Provence <i>Mirabeau, Côtes de Provence (France)</i>			29.75

## CHAMPAGNE & SPARKLING WINE

125ml glass 750ml bottle

Da Luca <i>Prosecco (Italy)</i>	6.25	29.95
Greyfriars Cuvée Brut <i>Sparkling Wine, Surrey (England)</i>		37.25
Lanson Père et Fils Brut <i>Champagne (France)</i>	9.90	47.50
Besserat de Bellefon Brut Rosé <i>Champagne (France)</i>		65.00
Veuve Clicquot Yellow Label Brut <i>Champagne (France)</i>		70.00
Lanson Green Label Brut (Organic) <i>Champagne (France)</i>		80.00
Dom Pérignon Vintage <i>Champagne (France)</i>		165.00



All wines by the glass are available as 125ml.