

THE  
**WHITE BRASSERIE**  
COMPANY

GLUTEN AND DAIRY FREE MENU

**NIBBLES**

Basket of bread and butter *gf: pitta bread, df: no butter*  
Smoked aubergine caviar *gf, df* ~ Tapenade *gf, df* ~ Artichoke dip (per pot) *gf, df*

**SELECTION BOARDS**

*Served as a starter to share or as a main course, all served with a baguette.*

**PLOUGHMAN'S**

Traditional kettle cooked ham, farmhouse pork pie, Glastonbury Green Cheddar,  
Exmoor blue cheese and home pickles  
*gf: no baguette- sub: gf~ pitta bread, no farmhouse pork pie*

**FISHERMAN'S**

Hot smoked Loch Duart salmon, potted smoked Cornish mackerel, crab mayonnaise  
*df; no horseradish cream, no potted salmon, gf; no bread sub: gf~pitta bread*

**CHARCUTERIE**

Traditional kettle cooked ham, Rosette salami, pork Lomo, Copa,  
chicken confit, haricot bean & prune terrine soured vegetables  
*df, gf: no bread sub: gf~pitta bread*

**STARTERS AND MAINS**

**STARTERS**

Celeriac and Bramley apple soup *gf; no croutons*  
Miscellany salads Celery & walnut, carrot vinaigrette, Balsamic beetroot,  
Piccalilli of vegetables, mustard celeriac, chicory and blue cheese *gf*  
Steamed Loch Fyne mussels with; white wine and cream or lemongrass and coconut milk  
*gf, df: no cream or butter*  
Hot oak smoked salmon, piccalilli of vegetables *gf, df: no crème fraiche*  
Chicken confit, haricot bean & prune terrine soured vegetables *gf~ pitta bread*  
Burgundian snails in garlic butter *gf~ pitta bread*

**MAINS**

Beef stroganoff *gf*  
Olive tapenade stuffed corn fed chicken, winter ratatouille, garlic confit *gf, df*  
Roast rack of Cornish lamb, Rosti cake *gf*  
Toulouse sausages and onion sauce *df: no mash or sauce*  
Dressed Brixham crab and chips *gf: no chips, df: no mayonnaise*  
Grilled salmon fillet, tomato and tarragon Béarnaise sauce, chips *gf: no chips, df: no Béarnaise sauce*  
Hot oak smoked salmon, piccalilli of vegetables *gf, df: no crème fraiche*  
Steamed Loch Fyne mussels and chips with; white wine and cream or lemongrass and coconut milk  
*Gf: no chips, df: no cream, no butter*  
Swiss Chard and mushroom flan, green salad *gf*

**CHARCOAL GRILL**

Free range Cornish fillet steak with Dijon or Béarnaise sauce *gf: no chips, df: no butter, no Béarnaise, no mash*  
Free range Cornish rump steak with Dijon or Béarnaise sauce *gf: no chips, df: no butter, no Béarnaise, no mash*  
Free range Cornish sirloin steak with Dijon or Béarnaise sauce *gf: no chips, df: no butter, no Béarnaise, no mash*  
Grilled King scallops skewer, Rosti cake *gf, df: no Rosti cake*  
Mrs. Keen's gammon steak, fried duck egg and chips *gf: no chips, df: no butter (eggs), no mash*

**SIDE ORDERS**

Chips *df* Carrot and swede mash *gf*,  
Creamed leeks *gf*, Beetroot, olive oil *gf, df*  
Green or mixed salad *gf, df: no dijon mustard dressing*

**PUDDINGS AND CHEESE**

Blackcurrant mousse *gf: no biscuit*  
Ice cream or sorbet (price per scoop) *gf, df: no ice cream*  
Cheese selection *gf~ gf pitta bread*

Some of our dishes are made without dairy or glutinous products and some can be made that way. This menu lists our Gluten Free and Dairy Free dishes. Just to make sure we also list the ingredients, if any, we will remove to achieve this.