



DINE...

AVAILABLE UP TO 7PM EVERY DAY

Two Courses **£11.50** / Three Courses **£13.95**

AFTER 7PM

Two Courses **£14** / Three Courses **£16.45**

STARTERS

Lamb and winter vegetable broth *gf*

Crab & risotto cakes

Onion tart, mustard dressing

MAINS

Slow cooked beef, horseradish mash *gf*

Priest Strangler pasta, mixed seafood

Cod fillet, salt cod purée, tomato & red pepper sauce (*£1 supplement*)

Moroccan slow cooked pulses, almond & coriander *gf*

PUDDINGS

Blood orange posset *gf, v*

Pineapple parfait, passion fruit and mango coulis *gf*

Bread & butter pudding

gf gluten free *v* vegetarian

...WITH WINE

Add; a 175ml glass of Domaine de la Provenquière VDP Merlot - Grenache / Sauvignon Blanc / Rosé Cabernet - Grenache for **£1.95**, a 175ml Domaine Begude Sauvignon Blanc for **£2.95**, a 175ml Château Les Arromans Cabernet Merlot for **£2.95** or a 125ml glass of Joseph Perrier Champagne for **£4.70**

ROAST SIRLOIN SUNDAY LUNCH

Roast beef with all the trimmings **£12.80**

Add any starter or dessert from the above menu for only **£2.45**

Menus available for specific allergies. Dishes may contain nuts or nut oil, please ask your waiter/waitress. All major credit cards are accepted. VAT is included at the prevailing rate. Gratuities are at your discretion. A discretionary service charge of 10% applies to parties of six or more – thank you. For other White Brasserie locations please check our website www.whitebrasseries.com