

## NIBBLES

Basket of bread and butter	£1.50
Smoked aubergine caviar / Tapenade / Artichoke dip (per pot)	£1.70
Garlic baguette	£2.75

## SELECTION BOARDS

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

<b>PLOUGHMAN'S</b> Traditional kettle cooked ham, farmhouse pork pie, Glastonbury Green Cheddar, Exmoor blue cheese and home pickles	£10.75
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<b>FISHERMAN'S</b> Hot smoked Loch Duart salmon, potted smoked Cornish mackerel, crab mayonnaise	£10.75
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<b>CHARCUTERIE</b> Traditional kettle cooked ham, Rosette salami, pork Lomo, Copa, Chicken confit, haricot bean & prune terrine, soused vegetables	£10.75
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## STARTERS AND MAINS

### STARTERS

Celeriac and Bramley apple soup <b>B</b>	£4.95
Miscellany of salads <i>Celery and walnut, carrot vinaigrette, Balsamic beetroot, piccalilli of vegetables, mustard celeriac, chicory and blue cheese</i> <b>B</b>	£6.90
Steamed Loch Fyne mussels with; white wine and cream or lemongrass and coconut milk	£8.50
Crispy goat's cheese parcel, tomato chutney <b>B</b>	£7.90
Blue cheese, chestnut and apple Priest Strangler pasta	£5.90
Home smoked salmon, piccalilli of vegetables	£7.25
Confit chicken, haricot bean & prune terrine	£6.90
Burgundian snails in garlic herb butter	£7.80

### CHARCOAL GRILL

*All grills served with choice of chips or mash. All our beef is dry aged to a minimum of 28 days.*

Free range Cornish fillet steak with Béarnaise sauce	(8oz) £27.00
Free range Cornish rump steak with Béarnaise sauce	(9oz) £18.50
Free range Cornish sirloin steak with Béarnaise sauce	(8oz) £19.50 (10oz) £24.50
Grilled King scallops skewer, Rösti potatoes	🍷 £18.00
Mrs. Keen's gammon steak, fried duck egg and chips	£12.00

### MAINS

Beef stroganoff	🍷 £12.20
Olive tapenade stuffed corn fed chicken, winter ratatouille, garlic confit <b>B</b>	£14.80
Roast rack of Cornish lamb, potato Rösti cake	£18.20
Toulouse sausages, onion sauce, smooth mash	🍷 £9.95
Lamb's liver, red onion marmalade, roast winter vegetables <b>B</b>	£12.50
Seared North Sea cod fillet, chorizo sausage, butter beans <b>B</b>	£15.60
Bœuf Bourguignon <b>B</b>	£16.50
Grilled salmon fillet, tomato and tarragon Béarnaise sauce, chips	£11.50
Home smoked salmon, piccalilli of vegetables <b>B</b>	🍷 £9.90
Steamed Loch Fyne mussels and chips with; white wine and cream or lemongrass and coconut milk	🍷 £13.50
Swiss chard and mushroom flan, green salad	£9.50
Blue cheese, chestnut and apple pasta	🍷 £10.50
Cheddar cheese and onion tart, green salad	£9.90

## SIDE ORDERS

Chips	£3.10
Carrot and swede mash	£3.10
Creamed leeks	£3.10
Beetroot, olive oil	£3.10
Green or mixed salad	£3.10

### What is a White Brasserie?

Good question, one we struggled with for a while too but eventually the answer became obvious; we went looking for the original recipes to classic dishes, adding some of the most popular dishes from Brasserie Blanc - these are marked on the menu as **B**. The best of British then, with a little inspiration from our friends across the water.

## DINE WITH WINE

2 or 3 courses with a glass of wine.  
£11.50 - 2 courses / £13.95 - 3 courses.  
Add a glass of wine, from £1.95.

Please ask to see our dine with wine menu which is available seven days a week and changes every month.

## CHILDREN'S MENUS

### Pirates (babes)

Free organic carrot puree

### Firkins (under 6)

Free menu, per two adults eating.  
Choose from Scrambled egg on toast,  
Welsh rarebit or Tomato pasta,  
with ice-cream for dessert!

### Kilderkins (over 6)

Half price, half portions from the selected items from the main menu, marked with a 🍷 includes a free glass of pop.

**Special gluten free and dairy free menus are available, please ask any member of staff.**

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.whitebrasserie.com](http://www.whitebrasserie.com)

