

## SUNDAY MENU

AVAILABLE UNTIL 5PM

subject to availability thereafter

TWO COURSES FOR 22.50

ADD A THIRD FOR 5.00 (OR DISHES AS PRICED)

### APERITIFS

#### Signature Gin & Tonic

Tanqueray gin, St-Germain elderflower liqueur, Fever-Tree Refreshingly Light Mediterranean tonic, lemon wedge, cucumber slice, rosemary sprig / 7.60

#### House Bloody Mary

Ketel One vodka, tomato juice & a perfectly balanced blend of spices & seasoning / 8.10

#### Blood Orange Paloma

Patrón Silver tequila, pink grapefruit juice, Fever-Tree blood orange soda, fresh lime juice, agave syrup, grapefruit slice, lime wedge / 10.10

#### Lanson Père et Fils Champagne

ve crisp, zesty, elegant (125ml glass) / 9.95

### STARTERS

#### We love

#### Crab & sweetcorn bon-bons

celeriac & apple salad, chipotle mayonnaise / 9.25

#### Mediterranean fish soup

traditionally served with Gruyère cheese, croutons & saffron rouille / 8.25

#### Beetroot terrine

ve horseradish cream, marinated beetroot & watercress salad / 8.95

### NIBBLES TO SHARE

#### Rustica olives

ve / 2.95

#### Garlic baguette

v / 4.65

#### Baguette

v with Netherend Farm salted butter / 3.65 (ve without butter)

#### Baguette with dips

v saffron rouille, olive oil & balsamic reduction, spiced roast tomato & red pepper / 5.25

#### Cheese soufflé

v with Ford Farm rich Coastal Cheddar sauce / 6.95

#### Wild mushroom fricassee

v truffled arancini / 9.95

#### Pâté de Campagne

coarse pork terrine with pickles, sourdough & pear chutney / 9.50

#### Escargots

six snails with garlic & herb butter, baguette / 7.45

### MAINS

#### Our Roasts

Our roasts are served with cauliflower cheese, roast seasonal vegetables, kale & bottomless roast potatoes, Yorkshires & gravy.

Award-winning butcher, Aubrey Allen, supplies the highest quality, ethically reared meat for our delicious roasts.

#### From the farm

Sourced with care from some of the best producers & farmers in the country

#### Merguez sausage tagine

PG roast butternut squash, peppers, olives, harissa & lemon dressing with pistachio & almond couscous / 16.95

#### Duck leg confit with blackberry sauce

French beans, carrots, Dauphinoise potato, poached blackberries / 18.95

#### Outdoor-reared applewood smoked pork ribeye

Lincolnshire pork with armagnac soaked prune, Dauphinoise potato, charred hispi cabbage & pork crackling / 19.50

#### Free-range beef burger

brioche bun, tomato chutney, garlic mayonnaise & French fries / 14.95

Add: chorizo ketchup 1.50, bacon 2.00, Gorgonzola 1.50, Emmental 1.50

#### Steak Frites

8oz rump steak, chips, 'Café de Paris' herb & mustard butter / 19.95 (4.00 supplement applies when ordering two or three courses)

#### Roast beef

PG grass-fed British beef with horseradish sauce / 18.50

#### Half a roast grain-fed chicken

PG / 18.50

#### Beetroot & smoked Cheddar parcel

v with orange zest & truffled artichoke pesto / 15.95

#### From the sea

Fish and seafood from abundant, sustainable sources top-rated by the Good Fish Guide

#### Pan-fried cod with Marinière sauce

rope-grown Scottish mussels, clams, samphire, leeks & new potatoes / 18.75

#### Malabar fish curry with toasted coconut

roast line-caught haddock with coconut milk & aromatic spices, grilled king prawn, shallot crisps & coconut rice / 18.95

#### Moules Marinière

rope-grown Scottish mussels with a traditional white wine & shallot sauce, chips / 16.95

#### From the field

From hand-picked suppliers who care passionately about quality

#### Moroccan vegetable tagine

PG ve harissa aubergine, roast butternut squash, peppers, olives, harissa lemon dressing with pistachio & almond couscous / 14.95

#### Grilled cauliflower steak with parsley & walnut pesto

ve herb & nut breadcrumb, sweet potato fries / 15.25

### SIDES

#### Chips

ve / 3.95

#### Buttered French beans

v / 4.25

#### Sweet potato fries

ve / 4.25

#### Truffled celeriac mash

v / 4.25

#### Charred hispi cabbage

v crisp spiced corn / 3.95

#### Mixed leaf salad

ve choice of dressing: classic French or house balsamic with fig leaf oil / 3.95

#### House coleslaw

v / 3.95

### DESSERTS

#### We love

#### Chocolate delicé

v crisp feuilletine base, dark chocolate ganache, cacao tuile, glazed hazelnuts & pistachios, dark chocolate sauce, honeycomb ice cream / 8.50

#### Pistachio soufflé

v with rich chocolate ice cream / 8.50

#### Bramley apple & blackberry crumble

v Normandy crème fraîche / 7.95 (ve with vanilla ice cream)

#### Sticky toffee pudding

v with a cocoa & citrus crisp, nougatine, Normandy crème fraîche / 6.95

#### We welcome children

For little ones we have our children's menu. Please ask your server for a copy. We also have "Pub Grub" PG dishes for children who can try half portion main dishes for half price.

v | Suitable for vegetarians

ve | Suitable for vegans

Some of our dishes may contain olive stones, date stone, or fish bones.

Calories - see reverse

#### Blackcurrant trio

ve poached blackcurrants, blackcurrant mousse & sorbet, crystallised violets / 7.95

#### Jude's ice cream & sorbets

v three scoops with Gavotte biscuit / 5.75 (ve without biscuit)

Ice cream: vanilla, chocolate, strawberry, salted caramel, coconut, honeycomb  
Sorbit: raspberry, mango, lemon, blood orange, blackcurrant

#### Cheese selection

Cornish Brie, Stilton, Ossau-Iraty, Morbier & Rosary goat's cheese served with crackers & accompaniments / 12.00 (Cheese is not included in the two or three course price offer)

Discover more about our cheese at [whitebrasserie.com/theartofcheese](http://whitebrasserie.com/theartofcheese)

**ALLERGENS:** Please scan the QR code for allergen information or speak to your server. Whilst we have protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our food & drink.

A discretionary 10% service charge will be added to your bill & fairly distributed among the team who prepared & served your food today. The gratuity is discretionary - please ask us if you would like us to remove it from the bill.



SCAN FOR ALLERGENS



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