

MORNING LIBATIONS

Aperol Spritz	7
Greystones Gimlet	8.5
Tommy's Margarita	9

SNACKS

Sourdough, crisp bread, salted butter	4.5
Devilled whitebait, tartare	8.5
Beef shin pasties, mustard mayo	9

SET LUNCH

Two courses £27 / Three courses £32

Monday to Friday, 12pm - 3pm

SIDES 4.5

Buttered Spring greens

Carrots and peas, chervil butter

Cornish new potatoes, seaweed butter

Triple cooked chips / French fries

Watercress, chicory and rocket salad, crisp shallots

thewhiteoak.pub

We hope that our team wow you and we give you the option to tip at your discretion upon receiving your bill. For your convenience, tables of 6 or more will have an optional service charge of 12.5% added to the final bill.

All prices are inclusive of VAT. Game dishes may contain shot.

Please inform us of any allergens and ask to speak to a manager for allergen advice.

BRUNCH MENU

STARTERS

Spiced pumpkin soup, 'chorizo' croquette (pb)	8
Ash rolled goat's cheese, chicory, beetroot and apple, walnuts	8.5
Pork, black pudding and apple terrine, Waldorf slaw	11
Scottish trout rillette on toast, caperberries	9.5
Grilled smoked mackerel, squid bolognaise	12.5
Half dozen Jersey No.2 rock oysters, shallot dressing	18

EGGS

Two eggs, your way, sourdough toast	12
Sausage, bacon and fried egg muffin	12.5
King scallop, maple bacon and fried egg muffin	13.5
Eggs Benedict / Florentine / Royale	16.5
Soft shell crab Benedict, jalapeño hollandaise	17.5
Severn & Wye smoked salmon, scrambled eggs, toast	17
Crushed avocado, vegan feta, chilli, toasted sourdough	14
Sweetcorn fritters, avocado salsa, roast tomatoes, almond ricotta	14.5

MAINS

Truffled Jerusalem artichoke risotto, burrella (pb)	16.5
Grilled sprouting broccoli, 'haloumi', oyster mushroom, cashew cream, garlic and sorrel (pb)	17.5
Day boat fish and chips, minted peas, tartare sauce	19.5
Whole Cornish plaice, crayfish, samphire, dill butter sauce	24
Double chuck and rib cheeseburger, pickles, triple cooked chips	19.5
Roast Suffolk chicken, butterbeans, bacon, black cabbage	22
Shepherd's Pie, glazed carrots	24
300g sirloin steak, brown butter fried eggs, hash brown, béarnaise	34