

THE  
**WHITE HALL**  
RESTAURANT & BAR

**SET MENU I**  
**THREE COURSES 36.00**

**CHICKEN LIVER PARFAIT**

*House pickles, sansho peppercorn & blood orange marmalade, 6 day fermented sourdough*

**HERITAGE TOMATO BRUSCHETTA <sup>VE</sup>**

*6 day fermented sourdough, shallots, citrus & basil dressing*

**TORCHED SCOTTISH MACKEREL**

*Kabayaki glaze, potato gribiche, bee bread crisp, scorched lime dressing*

---

**SALT AGED FLAT IRON STEAK 8oz**

*Peppercorn sauce, fries*

**SAUTE CHICKEN 'MARENGO' <sup>SF</sup>**

*Hasselback shmaltz potato, lobster toast, fried quail egg, black truffle, spinach & celeriac puree, marengo jus*

**WILD ATLANTIC HALIBUT**

*Israeli couscous & spinach cousotto, buttermilk fried chicken oyster, sauteed rainbow kale, thai yellow curry*

**RISOTTO MILANESE <sup>VE</sup>**

*Acquerello rice, saffron, Amalfi lemon gremolata*

---

**STICKY TOFFEE PUDDING <sup>V</sup>**

*Salted toffee sauce, black treacle ice cream*

**VANILLA CRÈME BRÛLÉE <sup>V</sup>**

*Madagascan vanilla, shortbread*

**TROPICAL CHEESECAKE <sup>N</sup>**

*Mango & passion fruit gel, coconut ice cream*

**ICE CREAM & SORBET <sup>V|VE</sup>**

*Three scoops of your choosing, ask your server for today's selection*

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let a member of staff know before ordering. Full allergen information is available on request.

All prices are inclusive of VAT. There is a discretionary 10% service charge added to your bill.

V - VEGETARIAN | VE - VEGAN | N - CONTAINS NUTS | SF - CONTAINS SHELLFISH