

# THE WHITE HALL RESTAURANT & BAR

## SUNDAY SAMPLE MENU

### Sunday Cocktails

Bloody Mary – <i>Tomato juice, vodka, Whitehall spice mix, tabasco, Worcestershire sauce</i>	10.50
Mimosa – <i>Fresh orange juice, prosecco</i>	9.00

### Starters

Truffle Mushroom Crostini – <i>Wild mushrooms, truffle cream, aged parmesan, sourdough</i>	12.95
Heritage Tomato Bruschetta – <i>6-day fermented sourdough, sun dried tomato compote (ve)</i>	7.95
Moules Mariniere – <i>White wine, cream, parsley, sourdough</i>	12.95
French Onion Soup – <i>Snowball onions, cheddar croute</i>	8.95
Chicken Liver Parfait – <i>House pickles, blood orange marmalade, sourdough</i>	11.95
Prawn Crumpet – <i>Sauteed tiger prawns, xo butter, parsley</i>	13.95

### Mains

*All served with roast carrot, cauliflower cheese, garlic greens.  
roast potatoes, Yorkshire pudding and gravy*

Roast Rump Cap of Beef – <i>Salt aged for 36 days</i>	19.95
Yorkshire Corn Fed Chicken – <i>Roasted in lemon &amp; rosemary butter</i>	19.95
Seasonal Vegetable Wellington – <i>Slow roasted winter vegetables wrapped in puff pastry (v/ve)</i>	19.95
Roast Belly of Pork – <i>24-hour braised in cider &amp; herbs</i>	19.95
Lamb Leg – <i>Rolled in garlic &amp; herb butter</i>	28.95
Beef Wellington – <i>Herb crepe, truffle mousse, parma ham</i>	42.95
<b>Roast Platter for 2 – <i>A sharing board of beef, pork, chicken &amp; lamb, Sunday trimmings</i></b>	<b>59.95</b>

### Sharing Cuts

600g Chateaubriand	85.00
1kg Salt Aged Tomahawk	75.00
1.2kg Salt Aged Porterhouse	100.00
6 Bone Lamb Rack	62.00
600g Beef Wellington	115.00

### Sides

Pigs in Blankets 7.95
Peas, Cabbage & Bacon 5.95
Mulled Red Cabbage 5.95
Garlic Seasonal Greens 4.95
Creamy Garlic Mash 4.95

### Specials

Fish & Chips - <i>Tartar sauce, crushed peas, charred lemon</i>	17.95
Surf et Gazon - <i>8oz Sirloin, sea tiger prawns, fries, peppercorn</i>	42.00
Seafood Risotto - <i>Clams, mussels, squid, scallop, garlic, parsley, white wine</i>	18.95

### Dessert Specials

Chocolate Brownie Sundae – <i>Chocolate &amp; vanilla ice cream, dulce de leche, salted caramel popcorn.</i>	9.00
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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 us know before ordering. Full allergen information is available. Please advise your server if you have allergies or require information on ingredients in our dishes. Some dishes may include unpasteurised cheese. All prices inclusive of VAT. There is a discretionary 10% service charge.