

THE  
**WHITE HALL**  
RESTAURANT & BAR

**SET MENU 2**  
**THREE COURSES 48.00**

**CRISPY KING PRAWNS** N/SF

*Charred lime & La-Yu kewpie*

**DUCK DUCK GOOSE**

*Duck rilletes, pressed duck torchon, goose liver pate, house pickles, sansho peppercorn & blood orange marmalade, 6 day fermented sourdough*

**HERITAGE BEETROOT** V/N

*Boltardy beetroot tartare, pickled golden beets, goats cheese puff, bulls blood lettuce, romesco dressing*

**SCOTTISH KING SCALLOPS** SF

*Kombu baked celeriac, wagyu black pudding, tomato ponzu, Waldorf salad leaves*

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**SALT AGED FILLET STEAK 8oz**

*Peppercorn sauce, fries*

**SAUTE CHICKEN 'MARENGO'** SF

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

**SCOTTISH SEA TROUT** SF

*Palourde clams, charred onions, sauce sandefjord, caviar, dill oil*

**RISOTTO MILANESE** VE

*Acquerella rice, saffron, Amalfi lemon gremolata*

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**VANILLA CRÈME BRÛLÉE** V

*Madagascan vanilla, shortbread*

**STICKY TOFFEE PUDDING** V

*Black treacle ice cream, salted toffee sauce*

**SUMMER BERRY CHEESECAKE** N

*Almond & raspberry crumb, meringue, white chocolate & raspberry ice cream*

**CHILLED TROPICAL RICE PUDDING** VE/GF

*Coconut, tropical compote, mango & passion fruit sorbet*

**CHEESEBOARD (3)** V/N

*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