

THE
WHITE HALL
RESTAURANT & BAR

SET MENU I
THREE COURSES 42.00

CHICKEN LIVER PARFAIT

Pickled girolles, French onion puree

HERITAGE TOMATO BRUSCHETTA ^{VE}

6 day fermented sourdough, shallots, citrus & basil dressing

SCOTTISH SMOKED SALMON

Torched fillet, potato ravigote, Tokyo turnip, puffed rice, buttermilk dressing

SALT AGED SIRLOIN STEAK 8oz

Peppercorn sauce, fries

YORKSHIRE GRAIN FED CHICKEN

Roast breast, smoked potato galette, sauteed forest mushrooms, tarragon jus

ATLANTIC STONE BASS ^{SF}

Roast chicken butter sauce, garlic roasted razor clams, charred brassicas, courgette blossom, taramasalata

RISOTTO MILANESE ^{VE}

Acquerello rice, saffron, Amalfi lemon gremolata

STICKY TOFFEE PUDDING ^V

Salted toffee sauce, black treacle ice cream

VANILLA CRÈME BRÛLÉE ^V

Madagascan vanilla, shortbread

SUMMER BERRY CHEESECAKE ^{V/N}

Elderflower gel, strawberry glass, raspberry ripple ice cream

ICE CREAM & SORBET ^{V|VE}

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