

THE
WHITE HALL
RESTAURANT & BAR

SET MENU I
THREE COURSES 40.00

CHICKEN LIVER PARFAIT

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

HERITAGE TOMATO BRUSCHETTA ^{VE}

6 day fermented sourdough, shallots, citrus & basil dressing

TORCHED SCOTTISH MACKEREL

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

SALT AGED SIRLOIN STEAK 8oz

Peppercorn sauce, fries

SAUTE CHICKEN 'MARENGO' ^{SF}

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 ^{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

TROPICAL CHEESECAKE ^N

Mango & passion fruit gel, coconut 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