

# THE WHITE HALL RESTAURANT & BAR

## SUNDAY SAMPLE MENU

### Sunday Cocktails

Bloody Mary – <i>Tomato juice, vodka, Whitehall spice mix, tabasco, Worcestershire sauce</i>	9.50
Mimosa – <i>Prosecco, orange juice</i>	8.00
French 75 – <i>Bombay Sapphire, Lemon juice, sugar syrup, champagne</i>	9.50

### Starters

Heritage Tomato Bruschetta – <i>6 day fermented sourdough, shallot, citrus &amp; basil dressing</i>	6.95
French Onion Soup – <i>Snowball onions, Petit Chablis, Welsh rarebit</i>	8.95
Duck Duck Goose – <i>Duck rillettes, duck torchon, goose liver pate, blood orange marmalade</i>	13.95
Wild Mushrooms – <i>Truffled mushrooms, aged parmesan, sourdough toast</i>	10.95
Moules Marinere – <i>White wine, garlic, parsley</i>	10.95

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### Mains

Roast Rump Cap of Beef – <i>Salt aged for 36 days</i>	19.95
Free Range Chicken – <i>roasted in lemon &amp; rosemary butter</i>	19.95
Summer Vegetable Wellington – <i>slow roasted vegetables wrapped in puff pastry</i>	19.95
Roast Belly of Pork – <i>stuffed with chilli, sage &amp; garlic</i>	19.95
Lamb Leg – <i>Rolled in garlic &amp; herb butter</i>	24.50
Beef Wellington – <i>Chicken &amp; truffle mousse, puff pastry, aged ham</i>	37.00

### Sharing Cuts

Tomahawk 1kg	75.00	<i>All served with roast carrot, cauliflower cheese, green beans</i>
Porterhouse 1.2kg	100.00	<i>roast potatoes, Yorkshire pudding and gravy</i>
Chateaubriand 600g	85.00	
Lamb Rack	62.00	

### Specials:

Fish & Chips. - *Tartar sauce, mushy peas, charred lemon* 13.95

### Surf et Gazon –

*250g Dry aged sirloin, half grilled Sea tiger prawns, truffle fries, bearnaise* 32.00

### Seafood Risotto –

*Crevettes, mussels, squid, clams, scallop, squid ink risotto* 19.95

### Sides

Creamy Mash	4.95
XO Seasonal Greens	4.95
Poutine, Cheese curds, gravy, Espellete	4.95
Thyme & garlic roast potatoes	4.95