

VEGAN MENU

THE WHITE HALL RESTAURANT & BAR

SHARERS&STARTERS

ROSEMARY & GARLIC FOCACCIA <i>Confit garlic, olive oil, aged balsamic</i>	5.95
NOCERELLA OLIVES	4.30
PADRON PEPPERS <i>Marinara sauce</i>	7.50
TOMATO & MARINATED ARTICHOKE GARLIC BREAD	6.50
VEGAN CHEESE GARLIC BREAD	7.00
BRUSHCETTA 3 OR 6 <i>Cherry tomato, basil, capers, sourdough</i>	6.50/9.50
HERITAGE BEETROOT (N) <i>Smoked beetroot purée, flax seed cracker & elderflower</i>	8.50
TRUFFLE WILD MUSHROOM & SPINACH <i>Sourdough toast, crispy shallots</i>	8.00
BEETROOT HUMMUS <i>Lemon, coriander & sesame flat bread</i>	8.50

MAINS

SUNDRIED TOMATO & RED PEPPER LINGUINE <i>Caper, basil, artichoke</i>	15.50
PESTO ORECCHIETTE (N) <i>Basil pesto, toasted hazelnuts, courgette ribbons</i>	14.50
KIMCHI CAULIFLOWER (N) <i>XO glazed king oyster mushroom, Asian slaw, toasted peanuts</i>	17.00
VEGAN CHEESE & TOMATO PIZZA <i>Oregano, add 2 toppings (extras 1.50 each) spinach, artichoke, peppers, sundried tomato, mushrooms, courgette</i>	12.00
SUPER FOOD SALAD <i>Quinoa, roasted sweet potato, sauerkraut, courgette spaghetti, beetroot, edamame, toasted seeds, tahini & lime dressing</i>	13.00

SIDES

HAND CUT CHIPS	4.75
TRUFFLE FRIES	5.25
HEIRLOOM TOMATO SALAD <i>Sherry vinegar, basil, crispy shallots</i>	5.25
ROCKET & PINE NUT SALAD <i>Lemon oil</i>	4.75
STIR FRIED SEASONAL GREENS <i>Chilli, garlic, ginger</i>	4.75
CHESTNUT MUSHROOMS <i>Tarragon & crispy shallots</i>	4.75
OLIVE OIL MASH	4.75
CHANTENAY CARROTS <i>Honey & orange glaze, coriander</i>	4.75

DESSERTS

VEGAN ICE CREAM <i>Please ask your server for today's selection</i>	6.50
SORBET <i>Please ask your server for today's selection</i>	6.50