

THE
WHITE HALL
RESTAURANT & BAR

SET MENU 2
THREE COURSES 48.00

CRISPY KING PRAWNS SF
Charred lime & La-Yu kewpie

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

HERITAGE BEETROOT V/N
Clay roasted Boltardy beetroot tartare, pickled golden beets, Winslade cheese puff, bulls blood lettuce, romesco dressing

SCOTTISH KING SCALLOPS SF
Kombu baked celeriac, wagyu black pudding, tomato ponzu, 'waldorf salad leaves'

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

SKREI COD 'PIL PIL'
Potato truffle dumpling, bbq octopus, roast green onion, olive oil & piquillo pepper emulsion

RISOTTO MILANESE VE
Acquerella rice, saffron, Amalfi lemon, gremolata

MADAGASCAN VANILLA CREME BRULEE V
Shortbread biscuit

STICKY TOFFEE PUDDING V
Black treacle ice cream, salted toffee

KEY-LIME CHEESECAKE V
Clotted cream ice cream

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