THE WHITEHALL
RESTAURANT & BAR

SET MENU 1
THREE COURSES 44.00

CHICKEN LIVER PARFAIT
Apricot marmalade, house pickles, sourdough

HERITAGE TOMATO BRUSCHETTA VE
6 day fermented sourdough, shallots, citrus & basil dressing

LOCH DUART SALMON
Kiln smoked, horseradish cream, potato Olivier, compressed cucumber

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SALT AGED SIRLOIN STEAK 8oz
Peppercorn sauce, fries

YORKSHIRE GRAIN FED CHICKEN
Caramelised onion soubise, mini pot pie, roast heritage carrot, king trumpet mushroom, tarragon dauphinoise

COD LOIN SF
Smoked mussels, sugarloaf cabbage, miso, roast chicken jus

PEA & MINT RISOTTO V
Arborio rice, spring peas, salsa verde, aged parmesan

STICKY TOFFEE PUDDING V
Salted toffee sauce, bourbon vanilla ice cream

VANILLA CRÈME BRÛLÉE V
Madagascan vanilla, shortbread

PLUM & VANILLA CHEESECAKE
Vanilla diplomat, poached plum, bourbon vanilla 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