

VEGAN MENU

THE WHITE HALL RESTAURANT & BAR

SHARERS & STARTERS

ROSEMARY & GARLIC FOCACCIA 4.75

Olive oil, aged balsamic

OLIVES 4.20

PADRON PEPPERS 7.75

Tempura or pan fried

TOMATO & MARINATED ARTICHOKE
GARLIC BREAD 6.00

VEGAN CHEESE GARLIC BREAD 6.50

TOMATO TARTARE 3 OR 6 | 6.50/9.50

Shallot, sherry vinegar, parsley

CARPACCIO OF BEETROOT (N) 8.50

*Red onion & orange compote, charred oranges,
roasted pine nuts, rocket*

TRUFFLE WILD MUSHROOM & SPINACH 7.75

Sourdough toast, crispy shallot, celery

MAINS

SUNDRIED TOMATO & RED PEPPER LINGUINE 15.50

Caper, basil, tempura artichoke

COURGETTE, BROCCOLI & PEA ORZO 15.50

Salsa verde, vegan cheese

MISO ROASTED CAULIFLOWER (N) 16.50

*Thai curried couscous, cashew & smoked tofu
croquette, baby bok choy*

VEGAN CHEESE & TOMATO PIZZA 12.00

*Oregano, add 2 toppings (extras 1.50 each) Spinach,
artichoke, peppers, sundried tomato, mushrooms,
courgette*

SIDES

HAND CUT CHIPS 4.75

TRUFFLE FRIES 5.25

TOMATO, RED ONION & AVOCADO SALAD 5.25

ROCKET & PINE NUT SALAD (N) 4.75

Lemon oil

SEASONAL GREENS 4.75

CHESNUT MUSHROOMS 4.75

Tarragon & crispy shallots

GRILLED AUBERGINE & COURGETTE 5.50

Pomegranate molasses

OLIVE OIL MASH 4.75

CHANTONNAY CARROTS 4.75

DESSERT

VEGAN ICE CREAM 6.50

Please ask your server for today's selection

SORBET 6.50

Please ask your server for today's selection