

THE WHITE HALL RESTAURANT & BAR

SUNDAY SAMPLE MENU

Sunday Cocktails

Bloody Mary – <i>Tomato juice, vodka, Whitehall spice mix, tabasco, Worcestershire sauce</i>	10.50
Mimosa – <i>Prosecco, orange juice</i>	9.50
French 75 – <i>Bombay Sapphire, Lemon juice, sugar syrup, prosecco</i>	10.50

Starters

Heritage Tomato Bruschetta – <i>6 day fermented sourdough, shallot, citrus & basil dressing</i>	7.95
French Onion Soup – <i>Snowball onions, Petit Chablis, cheddar croute</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 Mariniere – <i>White wine, garlic, parsley, sourdough toast</i>	11.95

Mains

Roast Rump Cap of Beef – <i>Salt aged for 36 days</i>	19.95
Free Range Chicken – <i>Roasted in lemon & rosemary butter</i>	19.95
Vegetable Wellington – <i>Slow roasted vegetables wrapped in puff pastry</i>	19.95
Roast Belly of Pork – <i>24 hour braised in cider and herbs</i>	19.95
Lamb Leg – <i>Rolled in garlic & herb butter</i>	24.95
Beef Wellington – <i>Herb crepe, truffle mousse, aged ham</i>	37.00
Roast Platter For 2 – <i>A sharing board of chicken, beef, lamb & pork, Sunday trimmings</i>	59.95

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. - <i>Tartar sauce, mushy peas, charred lemon</i>	13.95
Surf et Gazon – <i>250g Dry aged sirloin, half grilled Sea tiger prawns, truffle fries, bearnaise</i>	40.00
Seafood Risotto – <i>Crevettes, mussels, squid, clams, scallop, squid ink risotto</i>	19.95

Sides

Creamy Mash	4.95
XO Seasonal Greens	4.95
Peas, Cabbage & Bacon	4.95