GLUTEN FREE MENU

THE WHITEHALL RESTAURANT & BAR

STARTERS

GLUTEN FREE BREAD V 6.95
Sea salt, black garlic, olive oil & balsamic glaze

NOCELLARA OLIVES VE 4.50
Lemon, chilli, rosemary

LINDISFARNE OYSTERS SF 3.50 EACH
Mignonette or Buffalo

BUTTERMILK FRIED CHICKEN 8.95
Choice of Asian bbq sauce or garlic parmesan

HERITAGE TOMATO BRUSCHETTA V 7.95
Gluten free bread, shallots, citrus & basil dressing

SAUTEED KING PRAWNS SF 12.95
Charred lime & La-Yu kewpie

CHICKEN & HAM PRESSE 13.95
Pea crisp, mustard puree, house pickles, gluten free bread

SCOTTISH KING SCALLOPS SF 16.95
White bean cassoulet, sweetcorn, chorizo

FRENCH ONION SOUP 8.95
Snowball onions, gluten free cheddar croute

LOCH DUART SALMON 12.95
Kiln smoked, horseradish cream, potato Olivier, compressed cucumber

SALMON SASHIMI 15.95
Serrano, vanilla, compressed melon, maple ponzu

MAINS

WEST MOOR PORK CHOP 24.95
Roasted squash duchess, salsify, sage

NORTH ATLANTIC HALIBUT 32.95
Basil purée, confit potato, roasted courgette, bouillabaisse

COD LOIN SF 28.95
Smoked mussels, sugarloaf cabbage, miso, roast chicken jus

YORKSHIRE GRAIN FED CHICKEN 24.95
Caramelised onion soubise, roast heritage carrot, king trumpet mushroom, tarragon dauphinoise

PASTA

BLACK TRUFFLE PASTA V 15.95
Sautéed forest mushrooms, ricotta, lemon, fresh truffle

PENNE PISTOU 15.95
Goats cheese, basil, heritage courgette, aged parmesan

SEAFOOD RISOTTO SF 21.95
Scottish squid, mussels, surf clams, king scallop, crevettes, white wine, tomato, garlic, chilli

GRILL

All our steaks are a cross breed of Belgian Blue & Aberdeen Angus
All served with triple cooked chips or fries

MEAT

9oz SALT AGED FILLET 40.95
10oz SALT AGED SIRLOIN 34.95
10oz SALT AGED RIBEYE 36.95
8oz SALT AGED FLAT IRON 23.95

SHARING CUTS

Served with two sauces of your choice

1kg SALT AGED TOMAHAWK 84.00
600g CHATEAUBRIAND 88.00
1.2kg SALT AGED PORTERHOUSE 100.00
6 BONE RACK OF NIDDERDALE LAMB 78.00

FISH

6oz YELLOWFIN TUNA STEAK 28.95
6oz SCOTTISH SALMON STEAK 23.95
600g NATIVE LOBSTER SF 60.00
FISH OF THE DAY
Ask your server for more details

ADD SAUCE 3.50 PEPPERCORN, CHIMICHURRI, CAFE DE PARIS, BEARNAISE, RED WINE JUS, SALSA VERDE, YORKSHIRE BLUE CHEESE, GARLIC & HERB BUTTER

SALAD

TORCHED BURRATA V 14.95
Tartare of conf,t & sundried tomato, marinated cherry tomatoes, basil, herb croutons, shallot & citrus dressing

SUPER FOOD SALAD VE 14.95
Quinoa & buckwheat, sauerkraut, garlic & hemp seed roast sweet potato, heritage beetroot, spinach, edamame & broccoli rav, lemon chicory, avocado purée, citrus dressing

CHICKEN CAESAR 14.95
Yorkshire grain fed chicken, crisp gem leaves, aged parmesan, roasted cherry tomatoes, classic dressing

TUNA NICOISE SALAD 28.95
Crisp gem leaves, soft boiled egg, green beans, new potatoes, black olives, cirtrus dressing

ADD 5.00
GRILLED CHICKEN BREAST, TIGER PRAWNS, SEARED SALMON, GRILLED HALLOUMI, AGED PARMA HAM, CANTABRIAN ANCHOVIES

SIDES

CHIPS OR FRIES VE 5.20
Rosemary sea salt

ROCKET SALAD V 4.95
Cherry tomatoes, aged Parmesan, balsamic dressing

CHARRED TENDER STEM BROCCOLI V 5.95
Chili, ginger

SAUTÉED FOREST MUSHROOMS V 5.20
Spinach, garlic & herb butter

CHARCOAL HISPI CABBAGE 5.20
Smoked bacon, beef smaltz

SAUTÉED POTATOES V 5.95
Garlic & herb butter, parsley

DESSERTS

VANILLA CREME BRULEE V 8.95
Madagascan vanilla

ICE CREAM & SORBET V/VE 7.50
Please ask your server for today's selection

CHEESEBOARD V/N 12.00/18.00
3 or 6. Please 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 I 0% service charge added to your bill.
V - VEGETARIAN I VE - VEGAN / N - CONTAINS NUTS / Sf - CONTAINS SHELLFISH