THE WHITEHALL
RESTAURANT & BAR

HOUSE MADE BREADS

ROAST GARLIC & ROSEMARY FOCACCIA v 7.25
Sea salt, black garlic, olive oil & balsamic glaze

GARLIC BREAD v 7.95
Choice of San Marzano tomato or mozzarella

HUMMUS N/VE 8.95
Flatbread, toasted sesame seeds, olive oil

HERITAGE TOMATO BRUSCHETTA VE 7.95
6 day fermented sourdough, shallots, citrus & basil dressing

STARTERS

SCOTTISH KING SCALLOPS SF 16.95
Heritage tomatoes, goats curd, tomato sambal, basil oil

SHETLAND MUSSELS SF 13.95
Sauce vierge, chervil, focaccia

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

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

BAKED HERITAGE BEETROOT V/N 8.95
Charred endive, romesco, Yorkshire blue fritter

FRENCH ONION SOUP 8.95
Snowball onions, cheddar croute

CHICKEN & HAM PRESSE 13.95
Pea crisp, mustard puree, house pickles, sourdough

SMALL PLATES

PIGS HEAD CROQUETTES 8.95
Black garlic emulsion, shoestring potato

BUTTERMILK FRIED CHICKEN 8.95
Asian BBQ sauce or roast garlic & parmesan

TEMPURA SQUID SF 13.95
Paprika aioli, parsley, lemon

CRAB ARANCINI KIEV SF 13.95
Confit garlic & herb butter, mushroom kewpie, spring truffle

BUFFALO CAULIFLOWER v 8.95
Tempura, Buffalo glaze, green onion, buttermilk ranch

NOCERELLA OLIVES VE 4.50
Lemon, chilli, rosemary

PADRON PEPPERS v 7.50
Smoked sea salt, garlic aioli

RAW

LINDISFARNE OYSTERS SF 3.50 EACH
Mignonette or Buffalo

SPICED YELLOW FIN TUNA TARTARE 16.95
Whipped avocado, pickled chilli, espelette cracker

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

SALT AGED BEEF TARTARE 16.95
Beef fat game chips, pickled shimeji, cured yolk, salt

SALADS

SUPER FOOD SALAD VE 14.95
Quinoa & buckwheat, sauerkraut, 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, herb focaccia croutons, roasted cherry tomatoes, classic dressing

TORCHED V/N BURRATA 14.95
Tartare of confit & sundried tomato, marinated cherry tomatoes, basil, herb focaccia croutons, roasted pistachio, shallot & citrus dressing

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

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

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
6oz BEEF BURGER 18.95
Brioche bun, mature cheddar, signature sauce, crisp lettuce, tomato, frickle

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
Garlic & herb butter

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

PIZZA

TORCHED BURATTA N 17.00
White base, mozzarella, aged parma ham, roasted pistachio, dressed rocket, olive oil

PEPPERONI 16.00
Pepperoni, black olive, jalapeño, snowball onion, pizzaio/a sauce, mozzarella cheese

FUNGHI 16.00
Sautéed forest mushrooms, roasted garlic, fresh truffle

GOATS CHEESE v 15.00
Piquillo peppers, black truffle, spoon spinach, mozzarella cheese, basil pistou

PASTA

WILD MUSHROOM PACCHERI v 14.50
Sauteed forest mushrooms, ricotta, lemon, fresh truffle

PAPPARDELLE POMODORO v 14.50
Slow roasted son marzano tomato ragu, basil, confit garlic, aged parmesan

PEA & MINT RISOTTO 14.50
Arborio rice, spring peas, confit ham hock, salsa verde, aged parmesan

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

SPINACH GNOCCHI v 15.95
Sun ripened tomatoes, grilled courgette, roasted peppers, Thai basil

ADD 5.00

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

MAINS

TEXEL LAMB 28.95
Roasted Loin, shoulder spring roll, lamb fat rosti, anchovy, gem, perciage

DUO OF WEST MOOR PORK 24.95
Confit belly, stuffed loin, smoked apple puree, roast spring cabbage, jamon croquette

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

ROAST MONKFISH TAIL SF 28.95
Smoked tomato butter, braised baby leeks, roasted jersey royals, Shetland mussels

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

VENISON WELLINGTON 32.95
Sunchoke puree, roast heritage carrot, Tokyo turnip, venison a la royale

SIDES

CHIPS OR FRIES VE 5.20
Rosemary sea salt

SAUTÉED POTATOES v 5.95
Garlic & herb butter, parsley

ROCKET SALAD v 4.95
Cherry tomatoes, aged parmesan, balsamic dressing

HOUSE SALAD v 4.95
Buttermilk dressing

SPINACH ROCKEFELLER v 6.50
Pernod, aged parmesan

GARLIC MASHED POTATOES v 5.20
Confit garlic

CHARCOAL HISPI CABBAGE 5.20
Smoked bacon, beef smaltz

CHARRED TENDER STEM BROCCOLI v 5.95
Chili, ginger

SAUTÉED FOREST MUSHROOMS v 5.20
Spinach, garlic & herb butter

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

WINE LIST

WHITE

	175ml	250ml	bottle
FRANCE			
PETIT BALLON, BLANC VE **COLOMBARD /UGNI BLANC** *Dry, zesty, citrusy, vibrant*	8.00	9.45	27.45
LES GRENADIERS VE **CHARDONNAY** *Stone fruits, vanilla, ripe*	9.50	12.15	35.95
PICPOUL DE PINET, DOMAINE LANGARAN VE **PICPOUL** *Zesty, mineral. vibrant*			34.95
LES FOSSES D'HARENG VOUVRAY VE **CHENIN BLANC** *Off dry, stone fruit, classic style*			45.45
PETIT CHABLIS, DOMAINE MILLET **CHARDONNAY | BURGUNDY** *Light honey, creamy, classic*			52.00
SANCERRE, DOMAINE LA GRANDE MAISON VE **SAUVIGNON BLANC | LOIRE VALLEY** *Elegant, crisp, aromatic*			53.95
POUILLY-FUISSE DOMAINE CARRETTE **CHARDONNAY | BURGUNDY** *Ripe, mineral, fresh*			54.50
MACON-VERZE, DOMAINE LEFLAIVE VE **CHARDONNAY | BURGUNDY** *Zesty, mineral, creamy, rich*			67.00
ITALY			
MONTEVENTO DOC VE **PINOT GRIGIO** *Refreshing, light, easy drinking*	8.30	10.55	29.95
INCANTESIMO **FALANGHINA** *Silky, peach, yellow plum*			36.95
GAVI DI GAVI FRATELLI VE **CORTESE** *Ripe pears, delicate, white flowers*	11.65	14.40	40.45
MUCCHIETTO VE **FIANO** *Nectarine, honeysuckle, almond*	9.00	13.00	35.00
SPAIN			
PAZO LA MAZA VE **ALBARINO** *Thirst quenching, zesty, botanical*			42.45
RIOJA BLANCO, BELEZOS VE **VIURA** *Oak aged, creamy, aromatic*			40.00
NEW WORLD			
NELSON ESTATE VE **SAUVIGNON BLANC | SOUTH AFRICA** *Refreshing, plums, green spices*			37.45
RHEBOKSKLOOF VE **CHENIN BLANC | SOUTH AFRICA** *Rich, tropical, mouthwatering*			36.45
PICHIKURA VE **SAUVIGNON BLANC | CHILE** *Aromatic, tropical fruits, refreshing*	8.20	10.15	28.45
ANA VE **SAUVIGNON BLANC | NEW ZEALAND** *Gooseberry, grassy, fresh*	11.60	14.35	39.45
THE LANE **PINOT GRIS | AUSTRALIA** *Honeyed notes, balanced, exuberant fruit*			44.45
BAKESTONE CELLARS VE **CHARDONNAY | UNITED STATES** *Rich, buttery, honeysuckle*			64.00

SPARKLING

	125ml	bottle
CHAMPAGNE, DELAMOTTE **CHARDONNAY/PINOT NOIR | FRANCE** *Fresh, rich fruit, floral*	13.25 *magnum*	72.00 120.00
POL ROGER NV VE **PINOT NOIR/MEUNIER/CHARDONNAY | FRANCE** *Rich, green apple, brioche*		87.00
LAURENT-PERRIER ROSE NV VE **PINOT NOIR | FRANCE** *Strawberry, citrus, brioche*		135.00
DOM PERIGNON 2015 VE **PINOT NOIR/CHARDONNAY | FRANCE** *Rich, structured, exceptional*		250.00
PROSECCO SYLVOZ, LE COL TURE BRUT NV VE **GLERA | ITALY** *Delicate, ripe fruit, white flower*	9.00	38.45
CAVA, JOAN SARDA RESERVA VE **MACABEO BLEND | SPAIN** *Orchard fruit, almond, brioche*		42.45
PROSECCO ROSE DOC LA COLTURE VE **GLERA/PINOT NERO | ITALY** *Delicate, crushed raspberries, rose petals*		38.45

RED

	175ml	250ml	bottle
FRANCE			
PETIT BALLON, ROUGE VE **GRENACHE/SYRAH** *Medium bodied, approachable, velvety tannins*	8.00	9.45	27.45
DOMAINE DE SAISSAC VE **CABERNET SAUVIGNON** *Cassis, cedar, supple*	8.50	11.15	32.45
SAUMUR CHAMPIGNY, CAVES DE SAUMUR **CABERNET FRANC** *Deep, crunchy dark fruit, silky*			42.45
FLEURIE DOMAINE LATHUILIERE GRAVALLON VE **GAMAY** *Pure, juicy, cherry*			45.00
CH. LA COUROLLE, ST-EMILLION **MERLOT/CABERNET SAUVIGNON | BORDEAUX** *Classic, earthy, mineral*			49.45
CH. LA GRAVE A POMEROL **MERLOT BLEND | BORDEAUX** *Full, plump red fruits. elegant*			87.00
ITALY			
SORAIE, CECILIA BERETTA **CORVINA BLEND** *Velvety, chocolatey, baby amarone*			41.00
CHIANTI CLASSICO, VIGNAMAGGIO VE **SANGIOVESE** *Fruity, traditional, fine tannins*			50.00
MUCCHIETTO VE **PRIMITIVO** *Silky, black cherry, balsamic notes*	11.60	14.35	39.45
BRUNELLO DI MONTALCINO, RIDOLFI V **SANGIOVESE** *Delicate, red fruit, spice*			99.45
VALPOLICELLA RIPASSO SUPERIORE, CECILIA BERETTA **CORVINA BLEND** *Rich, deep, wild cherries*			43.00
SPAIN & PORTUGAL			
TRES PRIORS CONCA DE BARBERA **TREPAT/MERLOT** *Fruit forward, rounded, fresh, light*			37.00
RIOJA CRIANZA, TEMPERA VE **TEMPRANILLO BLEND** *Rich, plum, fresh, ripe*	10.60	14.30	38.45
QUINTA DE CHOCAPALHA TINTO **TOURIGA NACIONAL BLEND | PORTUGAL** *Fresh, elegant, cherry, cassis*			45.00
NEW WORLD			
PICHIKURA VE **MERLOT | CHILE** *Dark fruit, fresh, ripe*	8.20	10.15	28.45
CHAMUYO ESTATE VE **MALBEC | MENDOZA** *Vibrant, red cherries, soft tannins*	9.90	13.00	35.45
LOS CHAMACHOS VE **PINOT NOIR** *Refined, refreshing, cherry*	9.00	12.50	35.00
MARCHIORI & BARRAUD VE **MALBEC | MENDOZA** *Blueberries, ripe tannins, fresh*			43.00
FAMILY BLEND RED, JOOSTENBERG ESTATE VE **SYRAH BLEND | SOUTH AFRICA** *Juicy, black cherry, fennel*			44.00
ERADUS ESTATE VE **PINOT NOIR | NEW ZEALAND** *Dark berries, earthy. savoury*			50.50
DOUBLE TROUBLE, BAROSSA BOY VE **SHIRAZ/CABERNET SAUVIGNON | AUSTRALIA** *Dark chocolate, toasty oak, raspberry*			61.00
THE SOUTHERLY VE **SHIRAZ | AUSTRALIA** *Dark chocolate, black plums, mocha*			39.00
OTHELLO, DOMINUS ESTATE **CABERNET SAUVIGNON | USA** *Dark fruit, cedar spices, hugely drinkable*			120.00

ROSÉ

	175ml	250ml	bottle
PETIT BALLON ROSÉ VE **CABERNET SAUVIGNON BLEND | FRANCE** *Dry, fresh, juicy, red fruit*	8.00	9.45	27.45
LA SOURCE GABRIEL PROVENCE **GRENACHE/CINSAUL T/SYRAH | FRANCE** *Delicate, floral, stone fruit*	11.90	15.20	42.45
MONTEVENTO VE **PINOT GRIGIO | ITALY** *Apricot, fresh fruits, delicate*	8.40	10.60	30.45

SWEET

	125ml	half bottle
CORNEY & BARROW SAUTERNES **SAUVIGNON/SEMILLON | FRANCE** *Rich, honeyed, citrus*	15.00	45.00