

THE
WHITE HALL
RESTAURANT & BAR

SET MENU 2
THREE COURSES 54.00

CRISPY KING PRAWNS ^{SF}
Charred lime & La-Yu kewpie

PRESSED CHICKEN TERRINE
Marinated breast, confit leeks, apricot marmalade, chicken pillow, sourdough

BAKED HERITAGE BEETROOT ^{V/N}
Charred endive, tahini, Yorkshire blue fritter

SCOTTISH KING SCALLOPS ^{SF}
Smoked potato puree, sautéed asparagus, lardo powder, pickled nashi

SALT AGED FILLET STEAK 8oz
Peppercorn sauce, fries

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

ROAST MONKFISH TAIL ^{SF}
Smoked tomato butter, braised baby leeks, roasted Jersey royals, Shetland mussels

RISOTTO VERDE ^V
Acquerella rice, spring greens, goats cheese, black olive crumb

VANILLA CRÈME BRÛLÉE ^V
Madagascan vanilla, shortbread

STICKY TOFFEE PUDDING ^V
Salted toffee sauce, black treacle ice cream

STRAWBERRY CHEESECAKE ^V
Basil sponge, Champagne strawberries, berry sorbet

CHEESEBOARD (3) ^{V/N}
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