

THE  
**WHITE HALL**  
RESTAURANT & BAR

**HOUSE  
MADE  
BREADS**

**ROAST GARLIC & ROSEMARY FOCACCIA v** 6.95  
Sea salt, black garlic dip, olive oil & balsamic reduction

**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

ADD 4.50 GRILLED TIGER PRAWNS, AGED PARMA HAM, CANTABRIAN ANCHOVIES

**STARTERS**

**SCOTTISH KING SCALLOPS SF** 15.95  
Salt baked Jersey royals, pickled granny smith, spring pea veloute

**CRISPY KING PRAWNS SF** 11.95  
Charred lime & La-Yu kewpie

**SCOTTISH SMOKED SALMON** 12.95  
Torched fillet, potato ravigote, Tokyo turnip, puffed rice, buttermilk dressing

**HERITAGE BEETROOTS VIN** 8.95  
Boltardy beetroot tartare, pickled golden beets, goats cheese puff, romesco sauce

**FRENCH ONION SOUP** 8.95  
Snowball onions, cheddar croute

**GRAIN FED CHICKEN PRESSE** 13.95  
Layered breast & thigh, chicken liver pate, pickled girolles, french onion puree, sourdough

**SMALL PLATES**

**POTATO CROQUETTES** 8.95  
Reblochon, caviar, black truffle aioli

**BUTTERMILK FRIED CHICKEN** 8.95  
Asian BBQ sauce or roast garlic & Parmesan

**XO CRISPY SCOTTISH SQUID SF** 11.95  
Charred lime, black garlic mayonnaise

**DEVON CRAB ARANCINI SF** 13.95  
Cacio e pepe, cured yolk, shaved Parmesan

**TEMPURA CAULIFLOWER v** 8.95  
Gochujang glaze, green onion, chive aioli

**NOCERELLA OLIVES VE** 4.50  
Lemon, chilli, rosemary

**PADRON PEPPERS v** 7.50  
Smoked sea salt, garlic aioli

**RAW**

**OYSTERS SF** 3.50 EACH  
Classic mignonette or kimchi tozazu

**LINDISFARNE**  
Briny, buttery, sea breeze notes

**CUMBRAE**  
Salty, meaty, sweet notes

**YELLOW FIN TUNA TARTARE** 16.95  
Avocado, shallots, citrus dressing, rice cracker

**DRY AGED BEEF CARPACCIO** 14.95  
Cornichons, anchovy chimichuri, black garlic aioli, smoked salt

**SALADS**

**SUPER FOOD SALAD VE** 13.95  
Quinoa & buckwheat, sauerkraut, hemp seed roast sweet potato, heritage beetroot, spinach, edamame & broccoli rav, lemon chicory, avocado, citrus dressing

**CHICKEN CAESAR** 13.95  
Yorkshire grain fed chicken, crisp gem leaves, aged parmesan, herb focaccia croutons, roasted cherry tomatoes, classic dressing

**TORCHED BURRATA VIN** 13.95  
Tartare of confit & sundried tomato, marinated cherry tomatoes, basil, herb focaccia croutons, roasted pistachio, shallot & citrus dressing

**TUNA NICOISE SALAD** 22.95  
Crisp gem leaves, soft boiled egg, green beans, new potatoes, black olive, citrus dressing

ADD 4.50 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**

**10oz SALT AGED FILLET** 38.00

**10oz SALT AGED SIRLOIN** 32.95

**10oz SALT AGED RIBEYE** 34.95

**10oz SALT AGED FLAT IRON** 21.95

**6oz BEEF BURGER** 17.95  
Brioche bun, mature cheddar, signature sauce, crisp lettuce, tomato, friddle

**SHARING CUTS**

Served with two sauces of your choice

**1kg SALT AGED TOMAHAWK** 80.00

**600g CHATEAUBRIAND** 85.00

**1.2kg SALT AGED PORTERHOUSE** 100.00

**6 BONE RACK OF NIDDERDALE LAMB** 72.00

**FISH**

**6oz YELLOWFIN TUNA STEAK** 28.95

**6oz SCOTTISH SALMON STEAK** 22.95

**600g NATIVE LOBSTER SF** 60.00

**FISH OF THE DAY** Ask your server for more details

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

**PIZZA**

**TORCHED BURATTA N** 16.00  
White base, aged parma ham, roasted pistachio, dressed rocket, olive oil

**PEPPERONI** 15.00  
Pepperoni, black olive, jalapeno, snowball onion, pizzaiola sauce, mozzarella cheese

**TIGER PRAWN SF** 16.00  
Spoon spinach, mozzarella cheese, toasted sesame, la-yu chilli

**GOATS CHEESE v** 14.00  
Piquillo peppers, black truffle, spoon spinach, mozzarella cheese, basil pistou

**PASTA**

**LINGUINE PISTOU v** 14.00  
Goats cheese, basil, heritage courgette, aged parmesan

**PAPPARDELLE POMODORO v** 14.00  
Slow roasted san marzano tomato ragu, basil, confit garlic, aged parmesan

**RISOTTO MILANESE v** 14.00  
Acquerello rice, saffron, Amalfi lemon gremolata

**SEAFOOD LINGUINE SF** 19.95  
Scottish squid, mussels, surf clams, king scallop, white wine, tomato, garlic, chilli

**BLACK TRUFFLE GNOCCHI v** 14.95  
Wild forest mushrooms, spoon spinach, chives

**MAINS**

**ROLLED NIDDERDALE LAMB SADDLE** 28.95  
Basque peppers, confit lamb belly, Jamon croquette, charred courgette, minted jus

**DUO OF HEREFORD PORK** 24.95  
Braised belly, stuffed loin, haggis puff, garlic pomme puree, roast pak choi, chermoula

**YORKSHIRE GRAIN FED CHICKEN** 23.95  
Roast breast, mini pot pie, smoked potato galette, sautéed forest mushrooms, tarragon jus

**ATLANTIC STONE BASS SF** 25.95  
Roast chicken butter sauce, garlic roasted razor clams, charred brassicas, courgette blossom, taramasalata

**CHALK STREAM TROUT 'MARINIERE' SF** 24.95  
Crushed Jersey royals, creamed leeks, black caviar, mussel tempura

**SIDES**

**TRIPLE COOKED CHIPS VE** 4.95  
Rosemary sea salt

**TRUFFLE & PARMESAN FRIES v** 5.25  
Chives

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

**HOUSE SALAD v** 4.95  
Buttermilk dressing

**SPINACH ROCKEFELLER v** 5.25  
Pernod, aged parmesan

**GARLIC MASHED POTATOES v** 4.95  
Confit garlic

**CHARCOAL HISPI CABBAGE** 4.95  
Smoked bacon, beef schmaltz

**GARLIC GREENS v** 5.25  
Garlic butter, citrus crumb

**SAUTÉED FOREST MUSHROOMS v** 4.95  
Spinach, garlic butter

ADD TO ANY PASTA 4.50  
GRILLED CHICKEN BREAST, TIGER PRAWNS,  
SEARED SALMON, GRILLED HALLOUMI,  
AGED PARMA HAM, CANTABRIAN ANCHOVIES



# WINE LIST

## WHITE

	175ml	250ml	bottle
PETIT BALLON, BLANC VE <b>COLOMBARD / UGNI BLANC</b> <i>Dry, zesty, citrusy, vibrant</i>	7.60	8.90	24.95
LES GRENADIERS VE <b>CHARDONNAY</b> <i>Stone fruits, vanilla, ripe</i>	8.40	11.00	31.45
PICPOUL DE PINET, DOMAINE LANGARAN VE <b>PICPOUL</b> <i>Zesty, mineral, vibrant</i>			32.95
PETIT CHABLIS, DOMAINE MILLET <b>CHARDONNAY   BURGUNDY</b> <i>Light honey, creamy, classic</i>			49.95
SANCERRE, DOMAINE LA GRANDE MAISON VE <b>SAUVIGNON BLANC   LOIRE VALLEY</b> <i>Elegant, crisp, aromatic</i>			51.95
POUILLY-FUISSE DOMAINE CARRETTE <b>CHARDONNAY   BURGUNDY</b> <i>Ripe, mineral, fresh</i>			52.45
MACON-VERZE, DOMAINE LEFLAIVE VE <b>CHARDONNAY   BURGUNDY</b> <i>Zesty, mineral, creamy, rich</i>			65.45
MONTEVENTO DOC VE <b>PINOT GRIGIO</b> <i>Refreshing, light, easy drinking</i>	7.90	10.50	28.45
INCANTESIMO <b>FALANGHINA</b> <i>Silky, peach, yellow plum</i>			35.95
GAVI DI GAVI FRATELLI VE <b>CORTESE</b> <i>Ripe pears, delicate, white flowers</i>	11.30	14.00	36.45
LA TUNELLA <b>FRIULANO</b> <i>Pear, wildflowers, delicate almond</i>			46.95
PAZO LA MAZA VE <b>ALBARINO</b> <i>Thirst quenching, zesty, botanical</i>			41.95
RIOJA BLANCO, BELEZOS VE <b>VIURA</b> <i>Oak aged, creamy, aromatic</i>			38.45
NELSON ESTATE VE <b>SAUVIGNON BLANC   SOUTH AFRICA</b> <i>Refreshing, plums, green spices</i>			36.45
RHEBOKSKLOOF VE <b>CHENIN BLANC   SOUTH AFRICA</b> <i>Rich, tropical, mouthwatering</i>			35.45
PICHIKURA VE <b>SAUVIGNON BLANC   CHILE</b> <i>Aromatic, tropical fruits, refreshing</i>	7.70	10.00	26.95
ANA VE <b>SAUVIGNON BLANC   NEW ZEALAND</b> <i>Gooseberry, grassy, fresh</i>	11.50	14.20	37.95
ADAM WHO?, EDEN VALLEY V <b>RIESLING   AUSTRALIA</b> <i>Aromatic, white peach, citrus blossom</i>			41.45
BAKESTONE CELLARS VE <b>CHARDONNAY   UNITED STATES</b> <i>Rich, buttery, honeysuckle</i>			63.45

## SPARKLING

	125ml	bottle
CHAMPAGNE, DELAMOTTE <b>CHARDONNAY/PINOT NOIR   FRANCE</b> <i>Fresh, rich fruit, floral</i>	12.50	59.95 magnum 120.00
POL ROGER NV VE <b>PINOT NOIR/MEUNIER/CHARDONNAY   FRANCE</b> <i>Rich, green apple, brioche</i>		78.00
LAURENT-PERRIER ROSE NV VE <b>PINOT NOIR   FRANCE</b> <i>Strawberry, citrus, brioche</i>		135.00
KRUG GRAND CUVÉE NV VE <b>CHARDONNAY/PINOT NOIR   FRANCE</b> <i>Brioche, minerality, orchard fruit</i>		320.00
PROSECCO SYLVOZ, LE COLTURE BRUT NV VE <b>GLERA   ITALY</b> <i>Delicate, ripe fruit, white flower</i>	8.50	36.45
CAVA, JOAN SARDA RESERVA VE <b>MACABEO BLEND   SPAIN</b> <i>Orchard fruit, almond, brioche</i>		42.00
SPUMANTE ROSE CECILIA BERETTA VE <b>GLERA/RABOSO   ITALY</b> <i>Red fruits, sherbet, cream</i>		35.95

## RED

	175ml	250ml	bottle
PETIT BALLON, ROUGE VE <b>GRENACHE/SYRAH</b> <i>Medium bodied, approachable, velvety tannins</i>	7.60	8.90	24.95
DOMAINE DE SAISSAC VE <b>CABERNET SAUVIGNON</b> <i>Cassis, cedar, supple</i>	8.40	11.00	30.45
LA MUSE DE CABESTANY VE <b>PINOT NOIR</b> <i>Fresh, juicy, perfumed</i>	9.80	12.50	33.95
FLEURIE DOMAINE LATHUILIERE GRAVALLON VE <b>GAMAY</b> <i>Pure, juicy, cherry</i>			43.45
COTES-DU-RHONE, V.GONNET VE <b>GRENACHE BLEND</b> <i>Dark fruit, liquorice, fresh acidity</i>			38.45
CH. LA GRAVE A POMEROL <b>MERLOT BLEND   BORDEAUX</b> <i>Full, plump red fruits, elegant</i>			85.45
CH. LA COUROLLE, ST-EMILLION <b>MERLOT/CABERNET SAUVIGNON   BORDEAUX</b> <i>Classic, earthy, mineral</i>			47.45
SORAIE, CECILIA BERETTA <b>CORVINA BLEND</b> <i>Velvety, chocolatey, baby amarone</i>			39.45
CHIANTI CLASSICO, VIGNAMAGGIO VE <b>SANGIOVESE</b> <i>Fruity, traditional, fine tannins</i>			49.95
MUCCHIETTO VE <b>PRIMITIVO</b> <i>Silky, black cherry, balsamic notes</i>	11.30	14.00	36.45
BRUNELLO DI MONTALCINO, RIDOLFI V <b>SANGIOVESE</b> <i>Delicate, red fruit, spice</i>			98.45
VALPOLICELLA RIPASSO SUPERIORE, CECILIA BERETTA <b>CORVINA BLEND</b> <i>Rich, deep, wild cherries</i>			42.45
RIOJA CRIANZA, TEMPERA VE <b>TEMPRANILLO BLEND</b> <i>Rich, plum, ripe tannins, spice</i>			37.45
PICHIKURA VE <b>MERLOT   CHILE</b> <i>Dark fruit, fresh, ripe</i>	7.70	10.00	26.95
CHAMUYO ESTATE VE <b>MALBEC   MENDOZA</b> <i>Vibrant, red cherries, soft tannins</i>	9.80	12.00	33.45
MARCHIORI & BARRAUD VE <b>MALBEC   MENDOZA</b> <i>Blueberries, ripe tannins, fresh</i>			42.45
FAMILY BLEND RED, JOOSTENBERG ESTATE VE <b>SYRAH BLEND   SOUTH AFRICA</b> <i>Juicy, black cherry, fennel</i>			43.95
ERADUS ESTATE VE <b>PINOT NOIR   NEW ZEALAND</b> <i>Dark berries, earthy, savoury</i>			49.95
DOUBLE TROUBLE, BAROSSA BOY VE <b>SHIRAZ/CABERNET SAUVIGNON   AUSTRALIA</b> <i>Dark chocolate, toasty oak, raspberry</i>			60.45
THE SOUTHERLY VE <b>SHIRAZ   AUSTRALIA</b> <i>Dark chocolate, black plums, mocha</i>			38.45
NAOUSSA JEUNES VIGNES, THYMIPOULOS <b>XINOMAVRO   GREECE</b> <i>Juicy, red fruits, herbaceous</i>			45.45
CHATEAU MUSAR <b>CABERNET SAUVIGNON BLEND   LEBANON</b> <i>Dense, black fruit, spice</i>			92.45

## ROSE

	175ml	250ml	bottle
PETIT BALLON ROSE VE <b>CABERNET SAUVIGNON BLEND   FRANCE</b> <i>Dry, fresh, juicy red fruit</i>	7.60	8.90	24.95
LA SOURCE GABRIEL PROVENCE <b>GRENACHE/CINSAULT/SYRAH   FRANCE</b> <i>Delicate, floral, stone fruit</i>	11.80	15.00	41.95
MONTEVENTO VE <b>PINOT GRIGIO   ITALY</b> <i>Apricot, fresh fruits, delicate</i>	7.90	10.50	28.45

## SWEET

	125ml	half bottle
NOANS, LA TUNELLA VE <b>RIESLING/SAUVIGNON/TRAMINER   ITALY</b> <i>Candied orange, aromatic, fresh</i>	14.50	55.45