

THE
WHITE HALL
RESTAURANT & BAR

SET MENU 2
THREE COURSES 52.00

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

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

HERITAGE BEETROOT ^{V/N}
Boltardy beetroot tartare, pickled golden beets, goats cheese puff, romesco sauce

SCOTTISH KING SCALLOPS ^{SF}
Salt baked Jersey royals, pickled granny smith, spring pea veloute

SALT AGED FILLET STEAK 8oz
Peppercorn sauce, fries

YORKSHIRE GREIN FED CHICKEN ^{SF}
Roast breast, mini pot pie, smoked potato galette, sautéed forest mushrooms, tarragon jus

ATLANTIC STONE BASS ^{SF}
Roast chicken butter sauce, garlic roasted razor clams, charred brassicas, courgette blossom, taramasalata

RISOTTO MILANESE ^{VE}
Acquerella rice, saffron, Amalfi lemon gremolata

VANILLA CRÈME BRÛLÉE ^V
Madagascan vanilla, shortbread

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

SUMMER BERRY CHEESECAKE ^{V/N}
Elderflower gel, strawberry glass, raspberry ice cream

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