

THE WHITE HALL RESTAURANT & BAR

Sunday Specials

Sunday Cocktails

Bloody Mary - <i>Bovril infused vodka, tomato, spice mix, tabasco, Worcestershire sauce</i>	10.60
Whitehall Mimosa - <i>Tanqueray Seville, Cointreau, fresh orange juice, prosecco</i>	10.50

Starters

French Onion Soup - <i>Snowball onions, cheddar croute</i>	8.95
Truffle Mushroom Crostini - <i>Wild mushrooms, truffle cream, aged parmesan, sourdough</i>	12.95
Chicken Terrine - <i>Marinated breast, confit leeks, apricot marmalade, chicken pillow, sourdough</i>	13.95
XO Prawn Crumpet - <i>XO sauce, sourdough crumpet, coriander</i>	12.95
Scottish Mussels - <i>Smoked bacon, preserved lemon, roasted pepper, focaccia</i>	13.95

Mains

***All served with roast carrot, cauliflower cheese, garlic greens,
Roast potatoes, Yorkshire pudding & gravy***

Roast Rump Cap of Beef - <i>Salt aged for 36 days</i>	21.95
Yorkshire Corn Fed Chicken - <i>Roasted in lemon & rosemary butter</i>	21.95
Spring Vegetable Wellington - <i>Slow roasted seasonal vegetables wrapped in puff pastry (v/ve)</i>	21.95
Roast Belly of Pork - <i>24 hours braised in cider & herbs</i>	21.95
Lamb Leg - <i>Rolled in garlic & herb butter</i>	28.95
Beef Wellington - <i>Herb crepe, mushroom & truffle mousse, aged ham</i>	42.95

Roast Platter - *A mixed board of beef, pork, chicken & lamb with all the Sunday trimmings*
32.95 per person

Sharing Cuts

6 Bone Lamb Rack	78.00
600g Chateaubriand	88.00
600g Beef Wellington	115.00
Whole Roast Chicken	49.95
1kg Tomahawk	84.00
1.2kg Porterhouse	100.00

Sides

Peas, Cabbage & Bacon	5.95
<i>Smoked bacon, thyme crumb</i>	
Roast Potatoes	4.95
<i>Chicken schmaltz, rosemary salt</i>	
Pigs in Blankets	8.95
<i>Maple glaze</i>	
Truffle Mac & Cheese	5.95
<i>Parmesan gratin</i>	

Specials

Fish & Chips - <i>Haddock fillet, crushed peas, tartare sauce, charred lemon</i>	17.95
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Dessert Specials

Banoffee Sundae - <i>Torched banana, salted caramel ice cream, banana caramel</i>	9.95
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