

THE WHITE HALL RESTAURANT & BAR

SUNDAY SAMPLE MENU

Sunday Cocktails

Bloody Mary – <i>Tomato juice, vodka, Whitehall spice mix, tabasco, Worcestershire sauce</i>	9.50
Mimosa – <i>Prosecco, orange juice</i>	8.00
French 75 – <i>Bombay Sapphire, Lemon juice, sugar syrup, champagne</i>	9.50

Starters

Heritage Tomato Bruschetta – <i>6 day fermented sourdough, shallot, citrus & basil dressing</i>	6.95
Soupe A L'Oignon – <i>Snowball onions, Petit Chablis, 'Welsh rarebit</i>	8.95
Duck Duck Goose – <i>Duck rillettes, duck torchon, goose liver pate, blood orange marmalade</i>	13.95
Sea Tiger Prawn Crumpet – <i>Chilli & garlic, xo butter</i>	10.95
Moules Mariniere – <i>White wine, garlic, parsley</i>	10.95

Mains

Roast Rump Cap of Beef – <i>Salt aged for 36 days</i>	19.95
Free Range Chicken – <i>roasted in lemon & rosemary butter</i>	19.95
Winter Vegan Wellington – <i>slow roasted winter vegetables wrapped in puff pastry</i>	19.95
Roast Belly of Pork – <i>stuffed with chilli, sage & garlic</i>	19.95
Lamb Leg – <i>Rolled in garlic & herb butter</i>	24.50
Beef Wellington – <i>Chicken & truffle mousse, puff pastry, aged ham</i>	37.00

Sharing Cuts

Tomahawk 1kg	75.00	<i>All served with roast carrot, cauliflower cheese, green beans</i>
Porterhouse 1.2kg	100.00	<i>roast potatoes, Yorkshire pudding and gravy</i>
Chateaubriand 600g	85.00	
Henry VIII 700g	72.00	
Lamb Rack	62.00	

Specials:

Fish & Chips. - *Tartar sauce, mushy peas, charred lemon* 13.95

Surf et Gazon –

250g Dry aged sirloin, half grilled Sea tiger prawns, truffle fries, bearnaise 32.00

Seafood Risotto –

Crevettes, mussels, squid, clams, scallop, squid ink risotto 19.95

Sides

Creamy Mash	4.95
XO Seasonal Greens	4.95
Poutine, Cheese curds, gravy, Espellete	4.95
Thyme & garlic roast potatoes	4.95