

THE
WHITE HALL
RESTAURANT & BAR

SET MENU I
THREE COURSES 36.00

CHICKEN LIVER PARFAIT

Cherry jelly, house pickles, sansho peppercorn & blood orange marmalade, 6 day fermented sourdough

HERITAGE TOMATO BRUSCHETTA ^{VE}

6 day sourdough with shallot, citrus & basil dressing

KABAYAKI MACKEREL

Soy & mirin glaze, potato gribiche, pickled black radish, bee bread crisp, scorched lime

BAVETTE STEAK 8oz

Peppercorn sauce, fries

SAUTE CHICKEN 'MARENGO' ^{SF}

Hasselback schmaltz potato, lobster toast, fried quail egg, black truffle, spinach & celeriac puree, marengo jus

WILD ATLANTIC HALIBUT

Israeli couscous & spinach cousotto, buttermilk fried chicken oyster, sauteed rainbow kale, thai yellow curry

RISOTTO MILANESE ^{VE}

Acquerello rice, saffron, Amalfi lemon, gremolata

STICKY TOFFEE PUDDING ^V

Black treacle ice cream, salted toffee

MADAGASCAN VANILLA CREME BRULEE ^V

Shortbread biscuit

KEY-LIME CHEESECAKE ^{V|N}

Clotted cream ice cream

ICE CREAM & SORBET ^{V|VE}

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