

THE  
**WHITE HALL**  
RESTAURANT & BAR

**SHARERS**

<b>ROSEMARY &amp; GARLIC FOCACCIA</b> <sup>VE</sup> <i>Olive oil, aged balsamic</i>	4.50
<b>CHARCUTERIE BOARD</b> <i>Please ask your server for todays selection</i>	12.00
<b>OLIVES</b> <sup>VE</sup>	4.20
<b>HUMMUS</b> <sup>VE</sup> <i>Coriander, sesame flatbread</i>	6.70
<b>PADRON PEPPERS</b> <sup>V</sup> <i>Black garlic aioli, fried or tempura</i>	7.50
<b>OYSTERS</b>   6 OR 12 <i>Mignonette</i>	14.00 / 26.00
<b>BONELESS CHICKEN WINGS</b>   6 OR 12 <i>Honey &amp; orange or BBQ</i>	7.00 / 12.00
<b>TOMATO TARTARE</b> <sup>VE</sup>   3 OR 6 <i>Shallots, sherry vinegar, parsley</i>	6.00 / 9.00
<b>PANKO KING PRAWNS</b>   5 OR 10 <i>Jalapeno mayo</i>	9.00 / 16.00
<b>TRUFFLE POTATO CROQUETTES</b>   3 OR 6 <i>Quail egg, caviar</i>	8.50 / 14.50
<b>TOMATO GARLIC BREAD</b> <sup>VE</sup>	5.50
<b>MOZZARELLA GARLIC BREAD</b> <sup>V</sup>	6.50

**STARTERS**

<b>CHICKEN LIVER PARFAIT</b> <i>Red onion &amp; orange compote, bacon crumb, sourdough toast</i>	8.00
<b>KING SCALLOPS</b> <i>Chorizo &amp; lime puff, butternut squash &amp; saffron puree, pickled pear, tarragon oil</i>	13.00
<b>CARPACCIO OF BEEF</b> <sup>N</sup> <i>Bone marrow &amp; rocket pesto, Yorkshire blue cheese, candied walnut, chicory leaves</i>	12.00
<b>FRENCH ONION SOUP</b> <i>Cheddar croute, poached hens egg</i>	8.00
<b>MASONS GIN SALMON</b> <i>Goats cheese mousse, beetroot, orange &amp; pink peppercorn dressing</i>	9.50

**PASTA**

<b>THYME &amp; TRUFFLE GNOCCHI</b> <sup>V</sup> <i>Wild mushroom, spinach, grana padano   Add Chicken £3.50</i>	14.50
<b>KING PRAWN PAPPARDELLE</b> <i>Tomato, chilli, basil, mascarpone</i>	15.50
<b>ROAST SQUASH &amp; SAGE ORZO</b> <sup>V/N</sup> <i>Wild mushroom, tempura mushroom, chestnut crumb</i>	14.50
<b>SHELLFISH LINGUINE</b> <i>Prawns, mussels, scallops, squid, white wine, tomato, chilli</i>	16.95

**PIZZA**

<b>COPPA HAM</b> <sup>N</sup> <i>White base, buratta cheese, marinated artichokes, pistachio crumb, rocket leaves</i>	14.00
<b>SEARED TUNA</b> <i>Black olives, red onion, mozzarella, green chilli</i>	16.00
<b>EGGS FLORENTINE</b> <sup>V</sup> <i>Spinach, truffled mushrooms, grana padano</i>	12.00
<b>SPICY PEPPERONI</b> <i>Black olives, jalapenos, red onion</i>	14.00
<b>CHICKEN &amp; GOATS CHEESE</b> <sup>N</sup> <i>Piquillo peppers, caramelised onion, basil pesto</i>	14.00

**MAINS**

<b>ROAST CORN FED CHICKEN</b> <i>Pancetta rosti, porcini mushroom, buttered spinach, cherry tomato, tarragon &amp; truffle jus</i>	18.50
<b>TORCHED SALMON FILLET</b> <i>Leek &amp; potato mash, moules mariniere &amp; caper sauce, mussel scampi, roast leek &amp; celeriac</i>	20.00
<b>PAN FRIED HALIBUT</b> <sup>N</sup> <i>Hazelnut &amp; red pepper crust, butter bean &amp; olive cassoulet, crab &amp; chilli fritter</i>	24.50
<b>CRISPY BELLY PORK</b> <i>Rioja braised pig head croquette, rainbow chard, whipped parsnip, honey glazed baby parsnip, apple &amp; cider vinegar buerre blanc</i>	21.50
<b>MISO ROASTED CAULIFLOWER</b> <sup>VE / N</sup> <i>Thai curried couscous, cashew &amp; smoked tofu croquette, baby bok choy, sesame oil</i>	16.50

**GRILL**

all served with chips

<b>FLAT IRON</b> 8oz	19.50	.....
<b>FILLET</b> 8oz	32.95	ADD A SAUCE FOR £2.00
<b>SIRLOIN</b> 8oz	28.95	<b>GREEN PEPPERCORN, BEARNAISE, YORKSHIRE BLUE CHEESE, RED WINE JUS, SALSA VERDE</b> <sup>VE</sup>
<b>RIBEYE</b> 8oz	28.95	.....
<b>CHEESEBURGER</b> 8oz	13.00	
<b>TUNA STEAK</b> 6oz	24.95	

**SHARING CUTS**

all served with chips & choice of sauce

<b>CHATEAUBRIAND</b> 600g	74.00
<b>COTE DE BOEUF</b> 1KG	70.00

**SALAD**

<b>YORKSHIRE TOMATO &amp; MOZZARELLA</b> <sup>N</sup> <i>Basil pesto, red onion, rocket, Serrano ham</i>	12.75
<b>SUPER FOOD SALAD</b> <sup>VE / N</sup> <i>Giant couscous, beetroot, broccoli, avocado, tomato, toasted seeds   Add Chicken   Salmon   Halloumi <sup>V</sup>   Tofu croquette <sup>VE</sup> £3.50</i>	12.75
<b>CHICKEN CAESAR</b> <i>Chicken breast, sundried tomato, romaine lettuce, classic dressing, grana padano, garlic croute   Add prawns   Bacon   Anchovies £3.50</i>	12.75

**SIDES**

<b>HAND CUT CHIPS</b> <sup>V</sup> <i>Rosemary sea salt</i>	4.20
<b>PARMESAN &amp; TRUFFLE FRIES</b>	5.00
<b>TOMATO, RED ONION &amp; AVOCADO SALAD</b> <sup>VE</sup>	4.20
<b>CHANTONNAY CARROTS</b> <sup>V</sup> <i>Honey &amp; orange glaze, coriander</i>	4.20
<b>ROCKET, GRANA PADANO &amp; PINE NUT SALAD</b> <sup>V/N</sup>	4.50
<b>SEASONAL GREENS</b> <sup>V</sup> <i>Garlic butter</i>	4.20
<b>CHESTNUT MUSHROOMS</b> <sup>V</sup> <i>Tarragon, crispy shallots</i>	4.20
<b>SMOKED CREAMY MASH</b> <sup>V</sup>	4.20
<b>GRILLED AUBERGINE &amp; HALLOUMI</b> <sup>V</sup> <i>Pomegranate molasses</i>	5.20

**SET MENUS**

see separate menus

<b>LUNCH MENU</b>		Monday - Saturday 12pm - 5pm	:	<b>EARLY EVENING MENU</b>		Monday - Saturday 5pm - 7pm
<b>1 COURSE</b>	12.50	:	:	<b>SUNDAY ROAST</b>		
<b>2 COURSE</b>	17.50	:	:	Sunday 12pm - 8pm		
<b>3 COURSE</b>	22.50	:	:	<b>16.95</b>		

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.

# WINE LIST

## WHITE

	175ml	250ml	bottle	
FRANCE	PETIT BALLON, BLANC VE <b>COLUMBARD / UGNI BLANC</b> <i>Dry, zesty, citrusy, vibrant</i>	5.20	7.20	19.50
	LES GRENA DIERS VE <b>CHARDONNAY</b> <i>Stone fruits, vanilla, ripe</i>	6.85	9.50	26.00
	PICPOUL DE PINET, DOMAINE LANGARAN VE <b>PICPOUL</b> <i>Zesty, mineral, vibrant</i>			28.50
	PETIT CHABLIS, DOMAINE MILLET <b>CHARDONNAY</b> <i>Light honey, creamy, classic</i>			43.00
	SANCERRE, DOMAINE LA GRANDE MAISON VE <b>SAUVIGNON BLANC</b> <i>Elegant, crisp, aromatic</i>			45.00
ITALY	MACON-VERZE, DOMAINE LEFLAIVE BURGANDY VE <b>CHARDONNAY</b> <i>Zesty, mineral, creamy rich</i>			59.50
	MONTEVENTO DOC VE <b>PINOT GRIGIO</b> <i>Refreshing, light, easy drinking</i>	5.50	8.50	23.00
	INCANTESIMO <b>FALANGHINA</b> <i>Silky, peach, yellow plum</i>			29.50
	GAVI DI GAVI, FRATELLI VE <b>CORTESE</b> <i>Ripe pears, delicate, white flowers</i>	8.00	11.00	29.50
	LA TUNELLA <b>FRIULANO</b> <i>Pear, wild flowers, delicate almond</i>			40.00
SPAIN	PAZO LA MAZA VE <b>ALBARINO</b> <i>Thirst quenching, zesty, botanical</i>			36.00
	RIOJA BLANCO BELEZO VE <b>VIURA</b> <i>Oak aged, creamy, aromatic</i>			33.00
	NELSON ESTATE VE <b>SAUVIGNON BLANC</b>   SOUTH AFRICA <i>Refreshing, plums, green spices</i>			30.00
	PICHIKURA VE <b>SAUVIGNON BLANC</b>   CHILE <i>Aromatic, tropical fruits, refreshing</i>	6.25	8.25	21.75
	ANA VE <b>SAUVIGNON BLANC</b>   NEW ZEALAND <i>Gooseberries, grassy, fresh</i>	8.50	11.50	31.50
NEW WORLD	HOMER RIESLING, ERADUS ESTATE VE <b>RIESLING</b>   NEW ZEALAND <i>Off dry, kaffir leaf, green apple</i>			35.00
	BAKESTONE CELLARS VE <b>CHARDONNAY</b>   UNITED STATES <i>Rich, buttery, honeysuckle</i>			55.00

## SPARKLING

	125ml	bottle
CHAMPAGNE, DELAMOTTE <b>CHARDONNAY / PINOT NOIR</b>   FRANCE <i>Fresh, rich fruit, floral</i>	9.50	45.50
POL ROGER NON VONTAGE VE <b>PINOT NOIR</b>   FRANCE <i>Strawberry, citrus, brioche</i>		65.00
LAURENT-PERRIER ROSE NV VE <b>PINOT NOIR</b>   FRANCE <i>Strawberry, citrus, brioche</i>		85.00
KRUG GRANDE CUVÉE NV VE <b>CHARDONNAY / PINOT NOIR</b>   FRANCE <i>Brioche, minerality, orchard fruit</i>		220.00
PROSECCO, CECILIA BERETTA VE <b>GLERA</b>   ITALY <i>Green apple, citrus, ripe</i>	6.85	27.50
AMBRIEL, CLASSIC CUVÉE VE <b>CHARDONNAY / PINOT NOIR / PINOT MEUNIER</b>   ENGLAND <i>Orchard fruit, toasty, balanced acidity</i>		45.00
SPUMANTE ROSATO, CECILIA BERETTA VE <b>GLERA / RABOSO</b>   ITALY <i>Red fruits, sherbet, cream</i>		27.95

## RED

	175ml	250ml	bottle	
FRANCE	PETIT BALLON, ROUGE VE <b>GRENA CHE / SYRAH</b> <i>Medium bodied, approachable, velvety tannins</i>	5.20	7.20	19.75
	DOMAINE DE SAISSAC VE <b>CABERNET SAUVIGNON</b> <i>Cassis, cedar, supple</i>	6.75	8.75	25.00
	LA MUSE DE CABESTANY VE <b>PINOT NOIR</b> <i>Fresh, juicy, perfumed</i>	7.75	9.75	29.00
	CÔTES-DU-RHÔNE, V.GONNET VE <b>GRENA CHE / CINSAULT / SYRAH / CARIGNAN</b> <i>Dark fruit, liquorice, fresh acidity</i>			32.00
	CHATEAU LA GRAVE A POMEROL, BORDEAUX <b>MERLOT BLEND</b> <i>Full, plump red fruits, elegant</i>			75.00
ITALY	CH. LA COUROLLE, ST- EMILLION, BORDEAUX <b>MERLOT / CABERNET SAUVIGNON</b> <i>Classic, earthy, mineral.</i>			40.00
	(BABY AMARONE) SORAIE, CECILIA BERRETTA <b>CORVINA BLEND</b> <i>Velvety, chocolatey, baby amarone</i>			33.00
	CHIANTI CLASSICO, VIGNAMAGGIO VE <b>SANGIOVESE</b> <i>Fruity, traditional, fine tannins</i>			42.50
	MUCCHIETTO VE <b>PRIMITIVO</b> <i>Silky, black cherry, balsamic notes</i>			31.00
	BAROLO LA TARTUFAIA, GIULIA NEGRI V <b>NEBBIOLO</b> <i>Classic, pure, rich</i>			70.00
SPAIN	VALPOLICELLA RIPASSO SUPERIORE DOC CECILIA BERETTA 2018 <b>CORVINA BLEND</b> <i>Rich, deep, wild cherries</i>			36.00
	RIOJA CRIANZA, TEMPERA VE <b>TEMPRANILLO / GRACIANO / MAZUELO</b> <i>Rich, plum, ripe tannins, spice</i>			31.50
	PICHIKURA VE <b>MERLOT</b>   CHILE <i>Dark fruit, fresh, ripe</i>	5.85	7.85	21.75
	CHAMUYO ESTATE VE <b>MALBEC</b>   ARGENTINA   MENDOZA <i>Silky, fruity, warm spices</i>	7.50	9.50	27.50
	BODEGA RUCA MALEN VE <b>MALBEC</b>   ARGENTINA   MENDOZA <i>Vibrant, red cherries, soft tannins</i>			36.50
NEW WORLD	ERADUS ESTATE VE <b>PINOT NOIR</b>   NEW ZEALAND <i>Dark berries, earthy, savoury</i>			44.00
	DOUBLE TROUBLE, BAROSSA BOY VE <b>SHIRAZ / CABERNET SAUVIGNON</b>   AUSTRALIA <i>Dark chocolate, toasty oak, raspberry</i>			53.00
	THE SOUTHERLY VE <b>SHIRAZ</b>   AUSTRALIA <i>Dark chocolate, black plums, mocha</i>			32.00

## ROSÉ

	175ml	250ml	bottle
PETIT BALLON, ROSÉ VE <b>CABERNET SAUVIGNON BLEND</b>   FRANCE <i>Dry, fresh, juicy red fruits</i>	5.20	7.20	19.75
LA SOURCE GABRIEL PROVENCE VE <b>GRENA CHE / CINSAULT / SYRAH</b>   FRANCE <i>Soft, red berries, creamy</i>	9.50	12.50	34.50
MONTEVENTO VE <b>PINOT GRIGIO</b>   ITALY <i>Apricot, fresh fruits, delicate</i>	6.50	8.50	24.00

## SWEET

	125ml	bottle
NOAN, LA TUNELLA (HALVES) VE <b>RIESLING / SAUVIGNON / TRAMINER</b>   ITALY <i>Candied orange, aromatic, fresh</i>	10.00	49.50