

THE
WHITE HALL
RESTAURANT & BAR

SET MENU 2
THREE COURSES 50.00

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

DUCK DUCK GOOSE
Duck rilletes, pressed duck torchon, goose liver pate, house pickles, sansho peppercorn & blood orange marmalade, 6 day fermented sourdough

HERITAGE BEETROOT^{V/N}
Boltardy beetroot tartare, pickled golden beets, goats cheese puff, bulls blood lettuce, romesco dressing

SCOTTISH KING SCALLOPS^{SF}
Kombu baked celeriac, wagyu black pudding, tomato ponzu, Waldorf salad leaves

SALT AGED FILLET STEAK 8oz
Peppercorn sauce, fries

SAUTE CHICKEN 'MARENGO'^{SF}
Hasselback shmaltz potato, lobster toast, fried quail egg, black truffle, spinach & celeriac puree, marengo jus

NORH SEA COD^{SF}
Chorizo, clam & butterbean cassoulet, winter herb crust, crispy seaweed

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

TROPICAL CHEESECAKE^N
Mango & passion fruit gel, coconut ice cream

BANOFFEE RICE PUDDING^{V/GF}
Caramel rice pudding, torched banana, vanilla 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