

THE
WHITE HALL
RESTAURANT & BAR

SET MENU I
THREE COURSES 36.00

CHICKEN LIVER PARFAIT

House pickles, sansho peppercorn & blood orange marmalade, 6 day fermented sourdough

HERITAGE TOMATO BRUSCHETTA ^{VE}

6 day fermented sourdough, shallots, citrus & basil dressing

TORCHED SCOTTISH MACKEREL

Charcoal kiln smoked, potato gribiche, pickled radish, bee bread crisp, scorched lime dressing

SALT AGED FLAT IRON STEAK 8oz

Peppercorn sauce, fries

SAUTE CHICKEN 'MARENGO' ^{SF}

Hasselback shmaltz 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 sauce

VANILLA CRÈME BRÛLÉE ^V

Madagascan vanilla, shortbread

SUMMER BERRY CHEESECAKE ^N

Almond & raspberry crumb, meringue, white chocolate & raspberry 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 | SF - CONTAINS SHELLFISH