

# THE WHITE HALL RESTAURANT & BAR

## Sunday Specials

### Sunday Cocktails

Bloody Mary - <i>Bovril infused vodka, tomato, spice mix, tabasco, Worcestershire sauce</i>	11.50
Whitehall Mimosa - <i>Tanqueray Seville, Cointreau, fresh orange juice, prosecco</i>	10.50

### Starters

French Onion Soup - <i>Snowball onions, cheddar croute</i>	8.95
Truffle Mushroom Crostini - <i>Wild mushrooms, truffle cream, aged parmesan, sourdough</i>	12.95
Chicken Terrine - <i>Marinated breast, confit leeks, apricot marmalade, chicken pillow, sourdough</i>	13.95
Shetland Mussels - <i>Sauce vierge, lime, shallot, focaccia</i>	13.95
Seabream Poke - <i>Yorkshire rhubarb, heritage radish, buttermilk, sorrel</i>	14.95

### Mains

***All served with roast carrot, cauliflower cheese, garlic greens,  
Roast potatoes, Yorkshire pudding & gravy***

Roasted Beef Striploin - <i>Salt aged for 36 days</i>	22.95
Yorkshire Corn Fed Chicken - <i>Roasted in lemon &amp; rosemary butter</i>	22.95
Winter Vegetable Wellington - <i>Slow roasted seasonal vegetables wrapped in puff pastry (v/ve)</i>	22.95
Roast Belly of Pork - <i>24 hours braised in cider &amp; herbs</i>	22.95
Beef Short rib - <i>36 hour braised, red wine, pink peppercorn</i>	28.95
Lamb Leg - <i>Rolled in garlic &amp; herb butter</i>	28.95
Beef Wellington - <i>Herb crepe, mushroom &amp; truffle mousse, aged ham</i>	42.95

**Roast Platter - *A mixed board of beef, pork, chicken & lamb with all the Sunday trimmings***  
32.95 per person

### Sharing Cuts

6 Bone Lamb Rack	78.00
600g Chateaubriand	88.00
600g Beef Wellington	115.00
Whole Roast Chicken	49.95
1kg Tomahawk	84.00
1.2kg Porterhouse	100.00

### Sides

Mulled Red Cabbage	5.95
<i>Orange &amp; demerara glaze</i>	
Roast Potatoes	4.95
<i>Chicken schmaltz, rosemary salt</i>	
Pigs in Blankets	8.95
<i>Maple glaze</i>	
Truffle Mac & Cheese	5.95
<i>Parmesan gratin</i>	

### Specials

Fish & Chips - <i>Haddock fillet, crushed peas, tartare sauce, charred lemon</i>	17.95
Norwegian Skrei Cod - <i>Shetland mussels, prawn tortellini, spinach gnocchi, beurre blanc</i>	27.95
Wild mushroom Paccheri - <i>Sauteed forest mushrooms, ricotta, lemon, fresh truffle</i>	16.95

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 us know before ordering. Full allergen information is available. Please advise your server if you have allergies or require information on ingredients in our dishes. Some dishes may include unpasteurised cheese. All prices inclusive of VAT. There is a discretionary 10% service charge.