

THE
WHITE HALL
RESTAURANT & BAR

SET MENU I
THREE COURSES 44.00

CHICKEN LIVER PARFAIT

*Apricot marmalade, house pickles, chicken pillow,
sourdough*

HERITAGE TOMATO BRUSCHETTA ^{VE}

6 day fermented sourdough, shallots, citrus & basil dressing

LOCH DUART SALMON

*Kiln smoked, celeriac remoulade, black radish, puffed rice,
buttermilk dressing*

SALT AGED SIRLOIN STEAK 8oz

Peppercorn sauce, fries

YORKSHIRE GRAIN FED CHICKEN

*Caramelised onion soubise, mini pot pie, roast heritage carrot,
king trumpet mushroom, tarragon dauphinoise*

ROAST MONKFISH TAIL ^{SF}

*Smoked tomato butter, braised baby leeks, roasted Jersey
royals, Shetland mussels*

RISOTTO VERDE ^V

Acquerello rice, spring greens, goats cheese, black olive crumb

STICKY TOFFEE PUDDING ^V

Salted toffee sauce, black treacle ice cream

VANILLA CRÈME BRÛLÉE ^V

Madagascan vanilla, shortbread

STRAWBERRY CHEESECAKE ^{VIN}

*Basil sponge, Champagne strawberries,
berry sorbet*

ICE CREAM & SORBET ^{V|VE}

*Three scoops of your choosing, 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