LUNCH MENU

THE WHITEHALL RESTAURANT & BAR

AVAILABLE MONDAY-SATURDAY 12PM-5PM

1 COURSE 13.95 | 2 COURSE 20.95 | 3 COURSE 27.95

STARTERS

LOCH DUART SALMON
Kiln smoked, horseradish cream, potato Olivier, compressed cucumber

BAKED HERITAGE BEETROOT V/N
Charred endive, romesco, Yorkshire blue fritter

CHICKEN LIVER PARFAIT
Apricot marmalade, house pickles, sourdough

BRUSCHETTA VE
6 day fermented sourdough, shallots, citrus & basil dressing

FRENCH ONION SOUP
Snowball onions, cheddar croute

SCOTTISH KING SCALLOPS SF
White bean cassoulet, sweetcorn, chorizo (7.00 Supplement)

MAINS

BEEF BURGER & FRIES
Brioche bun, mature cheddar, signature sauce, crisp lettuce, tomato, frickle

PORK BELLY
Confit Belly, jamon croquette, roast squash duchess, salsify, sage

FISH & CHIPS
Haddock fillet, triple cooked chips, crushed peas, tartare sauce, charred lemon

CHICKEN SCHNITZEL
Sautéed green beans, garlic mash, mustard & chipotle sauce

TOMATO & MOZZARELLA PIZZA
Shallots, oregano

EXTRA TOPPINGS

2.00	3.00
SUNDRIED TOMATOES	CHICKEN BREAST
ROCKET	PARMA HAM
PEPPERS	ANCHOVIES
MUSHROOMS	TIGER PRAWNS
BLACK OLIVES	PEPPERONI

GRILL

All our steaks are a cross breed of Belgian Blue & Aberdeen Angus.
All served with triple cooked chips or fries

ADD SAUCE 3.50

PEPPERCORN	YORKSHIRE BLUE CHEESE	BEARNAISE
CHIMICHURRI	CAFE DE PARIS	RED WINE JUS
SALSA VERDE	GARLIC & HERB BUTTER	

8oz FLAT IRON STEAK
(5.00 Supplement)

8oz FILLET STEAK
(22.00 Supplement)

8oz RIBEYE STEAK
(18.00 Supplement)

6oz YELLOWFIN TUNA STEAK
(15.00 Supplement)

6oz SCOTTISH SALMON STEAK
(6.00 Supplement)

SALADS & PASTA

SUPER FOOD SALAD VE
Quinoa & buckwheat sauerkraut garlic & hemp seed roast sweet potato, heritage beetroot, spinach, edamame & brocolli rav, lemon chicory, avocado purée, citrus dressing

PEA & MINT RISOTTO V
Arborio rice, spring peas, salsa verde, aged parmesan

CHICKEN CAESAR
Yorkshire grain fed chicken, crisp gem leaves, aged parmesan, herb focaccia croutons, roasted cherry tomatoes, classic dressing

PAPPARDELLE POMODORO V
Slow roasted san marzano tomato ragu, basil, confit garlic, aged parmesan

ADD 5.00

CHICKEN BREAST	TIGER PRAWNS
SEARED SALMON	GRILLED HALLOUMI
AGED PARMA HAM	CANTABRIAN ANCHOVIES

SIDES 4.50

GARLIC MASHED POTATOES V
Confit garlic

HOUSE SALAD V
Buttermilk dressing

CHIPS OR FRIES VE
Rosemary sea salt

CHARRED TENDER STEM BROCCOLI V
Chili, ginger

SAUTEED FOREST MUSHROOMS V
Spinach, garlic & herb butter

ROCKET SALAD V
Cherry tomatoes, aged Parmesan, balsamic dressing

DESSERT

DARK CHOCOLATE BROWNIE V
Toffee popcorn, dulce de leche, salted caramel ice cream

PLUM & VANILLA CHEESECAKE
Vanilla diplomat, poached plum, bourbon vanilla ice cream

ICE CREAM/SORBET V/VE
Please ask your server for today's selection

VANILLA CREME BRULEE V
Madagascan vanilla, shortbread

CHEESEBOARD V/N
Please ask your server for today's selection (£5.00 Supplement)

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