

GLUTEN FREE

# THE WHITE HALL

RESTAURANT & BAR

## APPETISERS & STARTERS

GLUTEN FREE BREAD <i>Confit garlic, olive oil, aged balsamic</i>	4.75
NOCERELLA OLIVES	4.30
HUMMUS <i>Lemon, coriander, gluten free bread</i>	8.50
LINDISFARNE OYSTERS   6 or 12 <i>Mignonette</i>	14.00/26.00
PADRON PEPPERS <i>Sea salt, aioli</i>	7.50
BONELESS CHICKEN WINGS   6 or 12 <i>Honey &amp; orange glaze</i>	8.50/14.50
ANCHOVY BRUSHCETTA   3 or 6 <i>Gluten free bread, cherry tomato, basil, capers</i>	8.50/14.50
BREADED KING PRAWNS   5 or 10 <i>Jalapeño mayo</i>	9.75/17.75
LAYERED HERB FED CHICKEN TERRINE <i>Rillettes, torchon &amp; parfait, chorizo jam, house pickles, musketeer sauce, sourdough toast</i>	11.50
KING SCALLOPS <i>Beetroot &amp; green peppercorn glazed pork, roast parsnip, potato crackling, pickled golden apple</i>	14.50
FRENCH ONION SOUP <i>Gluten free cheddar croute</i>	8.50
LOCH DUART SMOKED SALMON <i>Potato &amp; fennel relish, soused cucumber, radish</i>	13.50

## PASTA

BLACK TRUFFLE PENNE V <i>Wild mushrooms, spinach, smoked provolone</i> <i>Add Chicken   Salmon   Prawns £4.00</i>	14.50
SEAFOOD LINGUINE <i>Prawns, mussels, scallop, squid, clams, white wine, tomato &amp; chilli</i>	16.95
GOATS' CHEESE & BASIL PENNE N <i>Shaved courgettes, toasted pine nuts, grana padano</i> <i>Add Chicken   Salmon   Prawns £4.00</i>	15.50

## SIDES

TRIPLE COOKED CHIPS (V)	4.75
MASH (V)	
TOMATO & RED ONION SALAD (V)	
XO SEASONAL GREENS (V)	
SAUTEED FOREST MUSHROOMS (V)	
BRAISED SWEETHEART CABBAGE, BACON & PARMESAN	

## MAINS

HERB FED ENGLISH CHICKEN <i>Layered golden potatoes, boudine, chard, chasseur sauce</i>	21.50
GLAZED BELLY OF PORK <i>Roast garlic pomme mousseline, heritage beetroot, goats' curd fritter, pak choi, aged beetroot balsamic jus</i>	22.50
WILD ATLANTIC HALIBUT <i>Potato, celeriac and spinach fricassee. autumn herb butter crust, champagne &amp; scallop fumme</i>	24.50
MONKFISH SALTIMBOCCA <i>Saffron risotto, parma ham, baby turnip, king prawn bourride sauce</i>	24.50
FILLET "NEW ROSSINI" <i>6oz aged fillet of beef, goose liver, potato dauphinoise, spoon spinach truffle jus</i>	38.00

## SALAD

TORCHED BURRATA <i>Confit cherry tomato, basil, sherry vinegar shallot &amp; caper dressing</i>	14.50
SUPER FOOD SALAD VE <i>Quinoa, roasted sweet potato, sauerkraut, courgette spaghetti, beetroot, edamame, toasted seeds, tahini &amp; lime dressing</i> <i>Add Chicken   Salmon   Prawns   Halloumi V £4.00</i>	13.00
CHICKEN CAESAR <i>Baby gem lettuce, classic dressing, grana padano</i> <i>Add Prawns   Bacon   Anchovies   Salmon £4.00</i>	13.00

## GRILL - All served with gluten free chips

FLAT IRON 10oz	19.95	TUNA STEAK 6oz	28.50
FILLET 10oz	34.95	SALMON STEAK 6oz	16.50
SIRLOIN 10oz	30.95	NATIVE LOBSTER 500g	42.00
RIBEYE 10oz	32.95	CREVETTES   6 or 12	15.50 / 30.00
CHEESEBURGER 6oz	14.00		

ADD A SAUCE FOR £3.50

*Peppercorn, Bearnaise, Yorkshire Blue Cheese, Red Wine Jus, Chimichuri, Romesco, Salsa Verde*

## SHARING CUTS - All served with gluten free chips & a choice of sauce

CHATEAU BRIAND 500G	78.00
TOMAHAWK 950g	72.00
ENTRICOTE DOUBLY 650g	70.00
PORTERHOUSE 1.2kg	95.00
NIDDERDALE RACK OF LAMB	62.00

## DESSERTS

MADAGASCAN VANILLA CREME BRULEE	8.50
ICE CREAM & SORBET <i>Please ask your server for today's selection</i>	8.50
CHEESEBOARD (N) 3 OR 6	9.00/16.00

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