

THE WHITE HALL RESTAURANT & BAR

Sample Sunday Menu

Sunday Cocktails

Bloody Mary – <i>Tomato juice, vodka, Whitehall spice mix, tabasco, Worcestershire sauce</i>	8.50
Mimosa – <i>Prosecco, orange juice</i>	8.00
Berry Collins – <i>Blackberry gin, strawberry syrup, soda</i>	8.00

Starters

Wild Truffled Mushrooms – <i>Sourdough toast, soused red onion</i>	9.50
French Onion Soup – <i>Cheddar croute</i>	8.50
Chicken Liver Parfait – <i>Silver skin onion, cassis blackcurrant, Sourdough toast</i>	8.50
Sauteed Crevettes – <i>Garlic, chilli, white wine, sourdough toast</i>	13.50
Shetland Mussels – <i>Lemongrass, coconut, chilli, focaccia</i>	10.50
Herb Fed Chicken Terrine – <i>Chorizo jam, house pickles, musketeer sauce, sourdough toast</i>	11.50

Mains

Roast Rump Cap of Beef	18.95
Free Range Chicken	18.95
Butternut, Mushroom & Almond Roast	18.95
Rolled Pork Belly – <i>with Fennel, apple & thyme stuffing</i>	18.95
Lamb Leg – <i>rolled in garlic & herb butter</i>	24.50
Beef Wellington – <i>Wild mushrooms, puff pastry</i>	36.00

Sharing Cuts

Tomahawk 900g	70.00	<i>All served with roast carrot, cauliflower cheese, green</i>
Entrecote Doubly 650g	68.00	<i>beans, roast potatoes, Yorkshire pudding & gravy</i>
Lamb Rack	65.00	

Specials:

Fish & Chips – <i>Crushed peas, tartar sauce</i>	12.95
Beef & Truffle Mushroom Pie – <i>Spinach, pomme & chive puree</i>	26.00
Cod Saltimbocca – <i>Parma ham, squid ink risotto, baby squid</i>	24.00

Desserts

Chocolate Brownie ice cream Sundae	
<i>Dark Chocolate ice cream, vanilla ice cream, brownie chunks, chocolate sauce</i>	8.50

Sides

Garlic Mushrooms	4.75
Peas a la France	4.75
Creamy Mash	4.75
Seasonal Greens	4.75
Creamy Cabbage	4.75