

# THE WHITE HALL RESTAURANT & BAR

## 2 COURSE 15.00

### STARTERS

#### SMOKED SALMON

Fennel, orange, watercress

#### TOMATO AND MOZZARELLA SALAD V / N

Basil pesto, rocket

#### ROAST GARLIC MUSHROOMS VE

Truffled foccacia, pickled shallots

#### SEASONAL SOUP

Please ask your server for today's soup

#### SMOKED CONFIT CHICKEN TERRINE N

Fig chutney, walnut, treacle toast

### MAINS

#### CHICKEN & CHORIZO IN CIDER

Roast garlic potato purée, charred leeks

#### BEEF BURGER

Cheese, pickle, brioche bun, chips

#### FISH AND CHIPS

Crushed peas, tartare sauce, lemon

#### TEMPURA COURGETTE ORZO V

Peas, goats cheese, salsa verde

#### FLAT IRON STEAK

Chips

#### TOMATO AND MOZZARELLA PIZZA V

Shallots, basil

### DESSERT

#### BROWNIE N

Dulche de leche, hazelnut crumb

#### CREME BRÛLÉE

Citrus Shortbread, Vanilla

#### ICE CREAM

Please 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 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.

V – VEGETARIAN | VE – VEGAN | N – CONTAINS NUTS