



White House
restaurant and rooms

New Year's Day

STARTERS

SOUP OF THE DAY

with warm bread (v gf*) 4.95

BEER BATTERED FISH GOUJONS

with citrus and chive mayonnaise (gf*) 4.95

DUCK LIVER & MULLED WINE PARFAIT

orange and red onion chutney,
toasted bread (gf*) 6.95

TEMPURA KING PRAWNS

crunchy salad, sweet chilli
and chive dip (gf*) 5.95

VEGETABLE SPRING ROLLS

crunchy salad, sweet & sour dip (v) 4.95

WILD MUSHROOM, GARLIC & TARRAGON TARTLET

truffle veloute (v) 6.95

PAN SEARED PIGEON BREAST

wild mushroom arancini, wilted
spinach, tarragon veloute 7.25

WINTER SALAD

pickled pears, roasted figs, candied
walnut, blue cheese fritters, grape
and port puree (v gf*) 6.50

MAINS

SLOW BRAISED LAMB RUMP

crushed minted new potatoes,
wilted greens, rosemary jus (gf) 17.95

BAKED COD SUPREME

chorizo, prawns and mixed bean
cassolette, wilted kale (gf) 15.95

PAN ROASTED FILLET OF HAKE

smoked haddock potato cake, spinach
and seafood chowder (gf*) 16.95

8oz BACON STEAK & DOUBLE FRIED EGGS

chunky chips, garden peas (gf) 12.95

FILLET OF BEER BATTERED FISH

chunky chips, homemade mushy peas,
light salad (gf*) 13.95

HOMEMADE VEGETABLE AND CHICKPEA BURGER

cheddar cheese, red onion chutney,
hand cut chunky chips & side salad 12.95

HOMEMADE VEGETABLE TIKKA MASALA

with pilau rice, naan bread (gf*) 12.95

PIE OF THE DAY

hand-cut chunky chips, root vegetables 15.95

PAN ROASTED PHEASANT BREAST

wrapped in bacon, root vegetables, dauphinoise,
braised red cabbage, port jus (gf) 17.95

FISH OF THE DAY

served with mixed seafood tagliatelle
bound in a white wine and saffron
cream sauce, red chard and peas (gf) 14.95

HOMEMADE 8oz BEEF BURGER

topped with cheddar cheese and red onion
chutney, on a toasted bun with hand cut
chunky chips, coleslaw and side salad 12.95

ADD A BURGER TOPPING 1.00

bacon, fried egg or mushroom

8oz PAN SEARED RIBEYE STEAK

served with chips, mushroom, tomato,
watercress and rocket salad (gf) 21.95

ADD sweet and sour king prawns (gf) 3.00

ADD A SAUCE

Green peppercorn & brandy (gf) 2.20

Blue cheese (gf) 2.00

SIDES

DRESSED MIXED SALAD (gf) 3.50

CHUNKY CHIPS (gf*) 3.50

FRENCH FRIES (gf*) 3.20

BOWL OF ROOT VEGETABLES 3.25

ONION RINGS 3.00

BOWL OF MARINATED OLIVES (v gf) 3.00

WARM BREADS

with olive oil and balsamic (v) 3.95

GARLIC CIABATTA (v) 3.50

GARLIC CIABATTA WITH CHEESE (v) 4.25

BREAD & BUTTER

brown or white (2 slices) 2.50

SWEETS

CARAMEL CRÈME BRÛLÉE

almond snap biscuit (gf*) 5.95

WHITE CHOCOLATE CHEESECAKE

winter berries, vanilla ice cream 6.50

GLUTEN FREE LEMON DRIZZLE POLENTA CAKE

lemon curd ice cream (gf) 5.95

SYRUP SPONGE

vanilla custard 5.95

CHOCOLATE AND HAZELNUT TART

winter berry compote, vanilla ice cream 6.25

MIXED WELSH MAID ICE CREAM (gf) 4.95

MIXED WELSH MAID SORBET (gf) 4.95

CHEESE BOARD

Stilton, Brie, Cheddar, savoury biscuits,
grapes, red onion & orange chutney,
celery and apple 7.95