

AUTUMN/WINTER 2017/18

# MENU

A LA CARTE

restaurant and rooms

White House



## Drinks

### COFFEES

Cappuccino	£2.50
Americano	£2.40
Latte	£2.60
Espresso	£2.00
Double Espresso	£2.50
Hot Chocolate	£2.80
Irish Coffee	£4.20
Brandy Coffee	£4.20
Amaretto Coffee	£4.20
Baileys Coffee	£4.20
Calypso Coffee	£4.20
Pot Tea/Fruit Tea	£2.25

### SOFT DRINKS

Pepsi/Lemonade	£1.50
Apple/Orange Juice	£1.40
Cranberry Juice	£1.40
Orange 55	£2.60
J20	£2.60
Fruit Shoots	£1.80
Sparkling Elderflower & Pomegranate	£2.50
Fentimans Ginger Beer	£2.60
Appletiser	£2.60

### BOTTLED WATER

Decante Still 330ml	£1.40
Decante Sparkling 330ml	£1.40
Decante Still 750ml	£3.20
Decante Sparkling 750ml	£3.20

### BOTTLED BEERS & CIDER

Fresca (4.4%)	£3.00
Bee17 (4.7%)	£3.10
Budvar (5.0%)	£3.10
kopparberg (4.0%)	£4.10
San Miguel 0,0 (0.0%)	£2.80

### DRAUGHT BEERS

Brooklyn (5.2% ABV)	£4.10
San Miguel (5.0%)	£3.95
Carlsberg (4.8%)	£3.40
Guinness (4.1%)	£4.00
Cask Ales (3.7%)	£3.30
Thatchers (4.8%)	£3.60

### SPECIAL WHISKEYS

Talisker 10yr	£3.90
Glenmorangie 10yr	£3.90
Bushmills 10yr	£3.90

### SPIRITS & LIQUEURS

Disaronno Amaretto	£2.90
Hennessy Cognac	£3.10
Martell	£3.00
Courvoisier VSOP	£4.00
Bacardi	£2.70
Jack Daniels	£2.80
Tia Maria	£2.60
Baileys	£3.10
Cockburn's Port	£2.60
Sailor Jerry Spiced Rum	£3.30
Smirnoff	£2.60
Gordons	£2.60
Bombay	£2.90

## Sunday Lunch

at the White House



2 COURSES  
FROM

£16.95



served every Sunday from 12.00pm



White House  
restaurant and rooms

For enquiries and bookings contact:

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# Croeso Welcome

## to the White House

Superb food, superior accommodation  
and a warm welcome every day

Due to our food being cooked to order from fresh,  
there may be a short wait during busy periods.  
We'll happily advise and adapt any dish  
if you have any dietary requirements.

## Starters

<b>SOUP OF THE DAY</b> with warm bread (v gf*)	£4.95
<b>BEER BATTERED FISH GOUJONS</b> with citrus and chive mayonnaise (gf*)	£4.95
<b>DUCK LIVER AND MULLED WINE PARFAIT</b> orange and red onion chutney, toasted bread (gf*)	£6.95
<b>TEMPURA KING PRAWNS</b> crunchy salad, sweet chilli and chive dip (gf*)	£5.95
<b>MOROCCAN HUMMUS</b> warm pitta bread (v gf*)	£4.25
<b>VEGETABLE SPRING ROLLS</b> crunchy salad, sweet & sour dip (v)	£4.95
<b>BLANCH BAIT</b> with homemade tartar sauce	£4.95
<b>BUTTERNUT SQUASH &amp; SAGE TORTELLINI</b> pumpkin puree, charred pumpkin, crispy goats cheese (v)	£6.95
<b>SLOW BRAISED BELLY PORK</b> panko hock, parsnip puree, honey glazed carrot, lavender and cider jus (gf*)	£7.95
<b>PAN SEARED SEABASS</b> seafood bouillabaisse, wilted kale	£7.95
<b>WINTER SALAD</b> pickled pears, roasted figs, candied walnut, blue cheese fritters, grape and port puree (v gf*)	£6.50

## Mains

<b>SLOW BRAISED SHORT RIB OF BEEF</b> truffle creamed potatoes, glazed carrot, wild mushroom sauce, shallot rings (gf)	£17.95
<b>HOMEMADE CHICKEN OR KING PRAWN TIKKA MASALA</b> with pilau rice, naan bread (gf*)	£13.95
<b>PIE OF THE DAY</b> hand cut chunky chips, root vegetables	£12.95
<b>HONEY ROASTED PORK FILLET</b> fondant potato, celeriac puree, pak choi, baby carrots, sesame seeds, 5 spiced jus (gf)	£15.95
<b>ROASTED PHEASANT BREAST</b> roasted thyme new potatoes, braised red cabbage, apple puree, blackberry jus (gf)	£17.95
<b>FISH OF THE DAY</b> served with mixed seafood tagliatelle, bound in a white wine and saffron cream sauce, red chard and peas (gf)	£14.95
<b>FILLET OF BEER BATTERED FISH</b> chunky chips, homemade mushy peas, light salad (gf*)	£13.95
<b>PAN SEARED FILLET OF BREAM</b> chorizo, butterbean and baby onion cassoulet, red chard, sweet potato croquettes (gf*)	£15.95
<b>PAN ROASTED FILLET OF HAKE</b> smoked haddock potato cake, spinach and seafood chowder (gf*)	£16.95
<b>ROASTED CORN-FED CHICKEN SUPREME</b> potato dauphinoise, vegetable casserole, smoked bacon & thyme dumplings	£15.95

## Grill

<b>BACON STEAK &amp; DOUBLE FRIED EGGS</b> chunky chips, garden peas (gf)	£12.95
<b>HOMEMADE 8oz BEEF BURGER</b> topped with cheddar cheese and red onion chutney, on a toasted bun with hand cut chunky chips, coleslaw and side salad	£12.95
<b>ADD A BURGER TOPPING</b>	£1.00
bacon, fried egg or mushroom	
<b>8oz PAN SEARED RIBEYE STEAK (gf)</b>	£21.95
<b>8oz PAN SEARED SIRLOIN STEAK (gf)</b> <i>All steaks served with chips, mushroom, tomato, watercress and rocket salad.</i>	£20.95
<b>ADD</b> sweet and sour king prawns (gf)	£3.00
<b>ADD A SAUCE</b>	
Green peppercorn & brandy (gf)	£2.20
Blue cheese (gf)	£2.00

## Vegetarian

<b>HOMEMADE VEGETABLE AND CHICKPEA BURGER</b> cheddar cheese, red onion chutney, hand cut chunky chips & side salad	£12.95
<b>HOMEMADE VEGETABLE TIKKA MASALA</b> with pilau rice, naan bread (gf*)	£12.95
<b>MUSHROOM, BROAD BEAN &amp; PEA RISOTTO</b> with parmesan shavings (gf)	£12.95
<b>APPLE, CELERY, WALNUT, POMEGRANATE AND MIXED LEAF SALAD</b> tempura halloumi cheese, vinaigrette (gf)	£12.95

## Sides

<b>DRESSED MIXED SALAD (gf)</b>	£3.50
<b>CHUNKY CHIPS (gf*)</b>	£3.50
<b>FRENCH FRIES (gf*)</b>	£3.20
<b>BOWL OF ROOT VEGETABLES (gf)</b>	£3.25
<b>ONION RINGS</b>	£3.00
<b>BOWL OF MARINATED OLIVES (v gf)</b>	£3.00
<b>WARM BREADS</b> with olive oil and balsamic (v)	£3.95
<b>GARLIC CIABATTA (v)</b>	£3.50
<b>GARLIC CIABATTA WITH CHEESE (v)</b>	£4.25
<b>BREAD &amp; BUTTER (brown or white, 2 slices)</b>	£2.50

## Sweets

<b>ROASTED PLUM CLAFOUTIS</b> plum compote, stem ginger and clotted cream ice cream	£6.25
<b>VANILLA CRÈME BRÛLÉE</b> oat biscuit (gf*)	£5.95
<b>WHITE CHOCOLATE CHEESECAKE</b> winter berries, vanilla ice cream	£6.50
<b>GLUTEN FREE LEMON DRIZZLE POLENTA CAKE</b> lemon curd ice cream (gf)	£5.95
<b>SYRUP SPONGE</b> vanilla custard	£5.95
<b>CHOCOLATE AND ORANGE BREAD &amp; BUTTER PUDDING</b> crème anglaise	£6.25
<b>MIXED WELSH MAID ICE CREAM (gf)</b>	£4.95
<b>MIXED WELSH MAID SORBET (gf)</b>	£4.95
<b>CHEESE BOARD</b> Stilton, Brie, Cheddar, savoury biscuits, grapes, red onion & orange chutney, celery and apple	£7.95

(v) vegetarian - (gf) gluten free - (gf\*) gluten free option of this dish available; please ask server when placing order

All dishes are prepared in an environment which is not free from nuts, seeds, gluten or lactose; therefore all dishes may contain traces of these and other allergens.

If you have a comment or questions about any aspect of the menu, or if you have any special dietary requirements, please speak to your Server or the Manager who will be delighted to help you. All prices include VAT.