

SANDWICHES

(SERVED MON - SAT, 12.00 - 3.00PM)

Pork and leek sausages

sage and apple chutney on a warmed floured bap, served with onion rings or fries

8.95

Honey and mustard roasted ham

Dijon mayonnaise, crisp lettuce on white or harvester bread

5.95

Sautéed king prawns

stir-fry vegetables, chilli mayonnaise in a warm tortilla wrap, served with fries

8.95

Mature cheddar cheese

grape and fig chutney, shredded lettuce served on harvester or white bread v

5.95

SIDES

Dressed mixed salad v GF

3.50

Chunky chips v GF*

3.50

French fries v GF*

3.50

Sweet potato fries v GF*

3.50

Bowl of carrots and peas v GF*

3.25

Onion rings v GF*

3.00

Homemade focaccia

with marinated olives v

3.95

Warm breads

with olive oil and balsamic v

3.95

Garlic ciabatta v GF*

3.50

Garlic ciabatta

with cheese v GF*

4.25

Bread and Butter

brown or white, 2 slices v

2.50

DESSERTS

Mixed berry bakewell tart

mixed berry compote, blackcurrant sorbet

6.25

Dark chocolate and

Cointreau fondant

orange gel, stem ginger ice cream

5.95

Lemon curd and

raspberry meringue tart

raspberry coulis, raspberry ice cream GF

6.25

Tonka bean and

vanilla cheesecake

popcorn sorbet, candied popcorn GF

5.95

Homemade cinnamon waffles

toffee sauce, mixed berries, clotted cream ice cream GF*

5.95

Mixed Welsh Maid ice cream v GF

4.95

Mixed Welsh Maid sorbet v GF

4.95

Cheese board

mixed cheeses, savoury biscuits, fig and grape chutney, celery and apple, candied walnuts v

7.95

A LA CARTE

Menu

SPRING 2019

v vegetarian • GF gluten free • GF* gluten free option of this dish available; please ask server when placing order
V vegan • V* vegan 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.



WHITE HOUSE
Restaurant and Rooms

www.whitehouserhualt.co.uk



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

STARTERS

- Soup of the day**
with warm bread v GF* 4.95
- Beer battered fish goujons**
with citrus and chive mayonnaise GF* 4.95
- Chicken liver and port parfait**
orange & red onion chutney, toasted bread GF* 6.95
- Vegetable spring rolls**
crunchy salad, sweet and sour dip v 4.95
- Devilled whitebait**
with harissa mayonnaise GF* 4.95

SIGNATURE STARTERS

- Seafood trio**
tempura green lip mussel with tomato and chilli compote, lobster and king prawn bon bon, salt and pepper squid, samphire, saffron mayonnaise GF* 6.95
- Ham hock and black pudding potato cake**
poached duck egg, sage hollandaise, bacon crisp GF 6.95
- Smoked boneless crispy chicken wing**
mushroom and chicken veloute, wild mushroom and tarragon dumplings GF* 6.25
- Goats cheese and beetroot arancini**
pickled carpaccio of beetroot, basil emulsion, toasted pine nuts v 6.95

CLASSIC MAINS

- Homemade chicken or king prawn chickpea Bhuna**
pilaf rice, naan bread GF* 14.95
- Pie of the day**
hand-cut chunky chips, peas and carrots 12.95
- Fillet of beer battered fish**
hand-cut chunky chips, homemade mushy peas GF* 13.95
- Thai green vegetable broth**
served with rice noodles, choose chicken or prawns GF v 13.95
- Pan seared lambs liver**
colcannon mash, onion gravy GF 12.95
- Smoked salmon salad**
Charlotte potatoes, sugar snaps, boiled egg and mixed leaf salad, crispy caper berries, lemon and chive vinaigrette, parmesan shavings GF 13.95
- Honey and mustard roast sliced ham**
double eggs, hand-cut chunky chips, peas GF* 12.95
- 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

BURGER TOPPINGS

Bacon / Fried egg / Mushroom (1.00 extra each)

SIGNATURE MAINS

- Ale braised short rib of beef**
truffle mash potato, glazed carrot, wild mushroom and Brandy cream sauce, shallot rings GF* 17.95
- Honey glazed ham hock**
apple and potato rosti, tomato & apple chutney, grain mustard sauce GF 16.95
- Pan roasted chicken breast**
pea purée, charred baby gem and leeks, garlic and herb potato croquettes, pancetta GF 14.95
- Pan roasted fillet of salmon**
crab, squid ink, broad bean and spring onion risotto 16.95
- Pan roasted peking duck breast**
sautéed vegetables and egg noodles in a soy and sesame dressing, hoi sin duck wontons 17.95
- Pan seared fillet of sea bass**
wilted kale, seafood bisque GF 16.95

VEGETARIAN MAINS

- Homemade vegetable and chickpea burger**
cheddar cheese, red onion chutney, hand-cut chunky chips and side salad v* 12.95
- Homemade vegetable and chickpea Bhuna**
served with pilaf rice, naan bread GF* v* 13.95
- Cajun vegetable stir fry**
with rice noodles GF v 12.95
- Roasted red pepper, spring onion and red chard tagliatelle**
tossed in garlic, tomato & chilli butter sauce, with garlic ciabatta GF* v* 12.95
- Panko breaded goats cheese fritters**
red onion, marinated artichokes, olives, tear drop peppers, toasted pine nuts and mixed leaf salad, with basil pesto GF* 12.95

STEAKS

- 8oz pan seared ribeye steak** GF 21.95
 - 8oz pan seared sirloin steak** GF 20.95
- All steaks served with chips, mushroom, tomato, watercress and rocket salad*

ADDITIONS

- Sweet and sour king prawns** GF 3.00
- Green peppercorn and brandy sauce** GF 2.50
- Béarnaise sauce** GF 2.50