

SANDWICHES

(SERVED MON - SAT, 12.00 - 3.00PM)

Sliced barbecue chicken breast with melted mexican chilli cheese and lettuce served on a warm ciabatta with fries or salad <small>GF*</small>	9.95	Smoked salmon caesar wrap with salad or fries	9.95
Ham hock and cheese toastie with grain mustard mayonnaise on harvester or white bread with fries or salad <small>GF*</small>	8.95	Cream cheese and pesto red peppers, sun blushed tomatoes and watercress on a toasted bagel with fries or salad <small>v GF*</small>	9.95

SIDES

Dressed mixed salad <small>v GF</small>	3.50
Chunky chips <small>v GF*</small>	3.50
French fries <small>v GF*</small>	3.50
Sweet potato fries <small>v GF*</small>	3.50
Bowl of carrots and peas <small>v GF*</small>	3.25
Onion rings <small>v GF*</small>	3.00
Bowl of marinated olives <small>v</small>	3.95
Warm breads with olive oil and balsamic <small>v</small>	3.95
Garlic ciabatta <small>v GF*</small>	3.50
Garlic ciabatta with cheese <small>v GF*</small>	4.25
Bread and Butter brown or white, 2 slices <small>v</small>	2.50

DESSERTS

Triple chocolate brownie hazelnut panna cotta, chocolate sand, grand marnier and chocolate sauce	7.50
Lemon and hobnob cheesecake raspberry and pistachio parfait, raspberry coulis <small>GF</small>	6.25
Pink gin and strawberry brioche butter pudding strawberry ice cream, strawberry purée	6.25
Mixed berry eton mess <small>GF</small>	5.95
Custard tart Caramelised banana, clotted cream	5.95
Sticky toffee pudding toffee sauce, vanilla and clotted cream ice cream	5.95
Mixed Welsh Maid ice cream <small>GF</small> strawberry ripple, vanilla, chocolate	
Mixed Welsh Maid sorbet <small>v GF</small> blackcurrant, mango, lemon	
3 x scoops	5.25
2 x scoops	3.50
1 x scoop	2.00
Cheese board mixed cheeses, savoury biscuits, fig and grape chutney, celery and apple, candied walnuts <small>v</small>	7.95

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

A LA CARTE

Menu

SUMMER 2019



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* 5.25
- Beer battered fish goujons**
with citrus and chive mayonnaise GF* 5.95
- Chicken, chorizo and tarragon wontons**
with harissa mayonnaise 5.95
- Vegetable spring rolls**
crunchy salad, sweet and sour dip v 5.95
- Tempura king prawns**
light salad, sweet chilli dip GF* 6.95
- Halloumi fries**
with a garlic and herb dip GF v 5.95

SIGNATURE STARTERS

- Beer battered cod cheeks**
panko scampi, pea purée, samphire, tartar dressing 7.95
- Ham hock and pea risotto**
crispy quail egg, pea shoots GF* 6.95
- Pan seared sardine fillets**
scorched cucumber, cucumber purée, crab bon bon, celeriac remoulade 7.50
- Beetroot and goats cheese cannelloni**
confit beetroot, beetroot purée, beetroot crisp, pesto GF 6.95

CLASSIC MAINS

- Homemade chicken or king prawn chickpea balti**
pilau rice, naan bread GF* 14.95
- Pie of the day**
hand-cut chunky chips, peas and carrots 13.95
- Fillet of beer battered fish**
hand-cut chunky chips, homemade mushy peas GF* 13.95
- Stir-fry vegetables**
in a teriyaki sauce with udon noodles served with chicken or king prawns 13.95
- Hot smoked mackerel salad**
purple new potatoes, spring onion, soft boiled egg, tempura caper berries, parmesan shavings, olives, lemon and chive dressing GF 13.95
- Carved black pepper rump steak salad**
watercress, rocket, charred red onion, sun blushed tomato and parmesan with pink peppercorn dressing GF 13.95
- 8oz Bacon steak**
double eggs, hand-cut chunky chips, peas GF* 13.95
- 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 13.95

BURGER TOPPINGS

Bacon / Fried egg / Mushroom (1.00 extra each)

SIGNATURE MAINS

- Apricot and sage stuffed pork fillet**
pressed black pudding and potato, caramelised apple purée, buttered leeks, cider sauce 16.95
- Pan roasted paprika and thyme marinated chicken breast**
sweetcorn and spinach fritter, sweetcorn purée, chorizo, manchego and potato croquette, chorizo oil 15.95
- Roasted rump of lamb**
fondant potato, ratatouille, red pepper purée, basil jus GF 17.95
- Pan seared salmon fillet**
dill gnocchi, fricassee of smoked bacon, peas, broad beans, baby onions and gem lettuce, white wine sauce 17.95
- Tandoori hake supreme**
lentil dahl, sweet potato purée, coconut gel, onion bhaji GF* 17.95

VEGETARIAN MAINS

- Homemade vegetable and chickpea burger**
topped with cheddar cheese, red onion chutney, hand-cut chunky chips and side salad v* 12.95
- Homemade vegetable and chickpea balti**
served with pilau rice, naan bread GF* v* 13.95
- Cajun vegetable stir fry**
with rice noodles GF v 12.95
- Saffron risotto**
with red chard, peas, spiced courgette and feta, curry oil v* 12.95
- Summer salad**
Sun blushed tomato, butterbean, olives, spring onion, roasted red peppers and mixed leaf salad with halloumi fritters and basil pesto GF 13.95

STEAKS

- 8oz pan seared ribeye steak** GF 22.95
 - 8oz pan seared sirloin steak** GF 21.95
- All steaks served with chips, mushroom, tomato, watercress and rocket salad*

ADDITIONS

- Sweet and sour king prawns** GF 3.25
- Green peppercorn and brandy sauce** GF 3.00
- Chimichurri butter** GF 3.00