

A LA CARTE

menu

SUMMER 2019



WHITE HOUSE
Restaurant and Rooms

STARTERS

Soup of the day
with warm bread **V GF**

5.25

Ham hock and pea risotto
crispy quail egg, pea shoots **GF**

6.95

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

Beetroot and goats cheese cannelloni
confit beetroot, beetroot purée,
beetroot crisp, pesto **GF V**

6.95

VEGETARIAN MAINS

Homemade vegetable and chickpea burger
topped with cheddar cheese, red onion chutney, hand-cut chunky chips and side salad **V**

12.95

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

MAINS

Tandoori hake supreme
lentil dahl, sweet potato purée, coconut gel, onion bhaji **GF**

17.95

Roasted lamb rump
fondant potato, ratatouille, red pepper purée, basil jus **GF**

17.95

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

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)

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

S A N D W I C H E S

(SERVED MON - THURS, 12.00 - 3.00PM)

Sliced barbecue chicken breast

with melted mexican chilli cheese
and lettuce served on a warm
ciabatta with fries or salad GF*

9.95

Ham hock and cheese toastie

with grain mustard mayonnaise
on harvester or white bread
with fries or salad GF*

8.95

Smoked salmon caesar wrap

with salad or fries

9.95

Cream cheese and pesto

red peppers, sun blushed tomatoes
and watercress on a toasted
bagel with fries or salad V GF*

9.95

S I D E S

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

Bowl of marinated olives V

3.50

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

D E S S E R T S

Triple chocolate brownie

chocolate sand, grand marnier and
chocolate sauce, vanilla ice cream

7.50

Lemon and hobnob cheesecake

raspberry and pistachio parfait,
raspberry coulis GF

6.25

Mixed berry eton mess GF

Sticky toffee pudding

toffee sauce, vanilla and
clotted cream ice cream

5.95

Mixed Welsh Maid ice cream GF

strawberry ripple, vanilla, chocolate

5.25

Mixed Welsh Maid sorbet V GF

blackcurrant, mango, lemon

3.50

3 x scoops

2.00

2 x scoops

7.95

1 x scoop

Cheese board

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

2.00

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.

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.