

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

SANDWICHES

(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

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

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

DESSERTS

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

5.95

Sticky toffee pudding

toffee sauce, vanilla and
clotted cream ice cream

5.95

Mixed Welsh Maid ice cream GF

strawberry ripple, vanilla, chocolate

Mixed Welsh Maid sorbet V GF

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 V

7.95

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* 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.