

SANDWICHES

(SERVED MON - SAT, 12.00 - 3.00PM)

Hoi Sin shredded duck Bao Buns

with sesame seeds, crunchy salad,
with sweet potato fries £9.95

Smoked Bacon, Lettuce Tomato

with fries or salad, served on harvester
or white bread 9.95

Tuna Mayonnaise

spring onion ciabatta with a
light salad 7.95

Roast beef

horseradish mayonnaise and watercress
on a warm baguette, with fries or light
salad 9.95

Cheddar and red Leicester

red onion chutney sandwich with a
light salad v 6.95

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

Onion rings v GF* 3.00

Seasoned wedges
with melted cheese and chilli 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

Marinated Olives v GF* 3.95

Bread and Butter
brown or white, 2 slices v 2.50

CHEESE

Cheese board

mixed cheeses, savoury biscuits,
red onion and orange chutney, celery
and apple, candied walnuts GF* 7.95

DESSERTS

Chocolate brownie
chocolate and amaretto mousse,
hazelnut biscotti, chocolate sauce 6.95

Vegan Belgium chocolate
fudge cake
vanilla ice cream v 6.95

Caramel Creme Brulee
millionaires shortbread GF* 6.25

Glazed Lemon Tart
raspberry pavlova ice cream, freeze
dried raspberries and raspberry coulis 6.25

Sticky Toffee Pudding
butterscotch sauce,
clotted cream ice cream GF* 6.25

Pecan pie cheesecake
toffee sauce, honeycomb ice cream GF 6.25

Rocky road Sundae GF* 5.95

Mixed Welsh Maid ice cream
strawberry ripple, vanilla, chocolate GF

Mixed Welsh Maid sorbet
blackcurrant, mango, lemon v GF
3 x scoops 5.25
2 x scoops 3.50
1 x scoop 1.75

A LA CARTE

Menu

SPRING 2020

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.



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Meow

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 5.95
- Beer battered fish goujons**
with citrus and chive mayonnaise GF* 5.95
- Vegetable spring rolls**
crunchy salad, sweet and sour dip v 5.95
- Blanch bait**
with a light salad and tartar sauce GF* 5.95
- Halloumi fries**
with roasted red pepper mayonnaise v GF* 5.95

SIGNATURE STARTERS

- Curried cod cheeks**
sweet potato, spinach, chilli, madras veloute, crispy red shrimps GF* 7.25
- White pudding potato cake**
smoked haddock, asparagus wrapped in parma ham, poached egg, hollandaise sauce 7.95
- Slow braised ham hock in panko breadcrumbs**
pea veloute, charred broccoli, sweet baby onions 6.95
- Smoked chicken and wild mushroom arancini**
creamed chestnut mushrooms, parmesan crisp 6.95
- Goats cheese and basil fritters**
roasted red pepper puree, tear drop peppers, toasted pine nuts, basil pesto v 6.75

CLASSIC MAINS

- Homemade chicken or king prawn chickpea Tikka Masala**
turmeric rice, naan bread GF* 14.95
- Pie of the day**
hand-cut chunky chips, garden peas 13.95
- Fillet of beer battered fish**
hand-cut chunky chips, homemade mushy peas GF* 14.95
- Chicken or King prawn linguini**
roasted red peppers, chorizo, red chard, tomato and garlic butter sauce, served with garlic bread GF 13.95
- Pan seared lambs liver**
grilled bacon, colcannon mash, onion gravy GF 13.95
- Pan roasted pork chop**
roasted garlic and thyme new potatoes, savoy cabbage with bacon, cider sauce GF 14.95
- Hoi Sin Duck and vegetable stir fry**
served with egg noodles and toasted cashew nuts 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 23.95
- 8oz pan seared sirloin steak** GF 22.95
- All steaks served with chips, mushroom, tomato, watercress and rocket salad*

SURF AND TURF

- add Sweet and sour king prawns GF 3.95

SAUCES

- Green peppercorn and brandy sauce GF 3.00
- Blue cheese sauce GF 3.00

SIGNATURE MAINS

- Slow braised short rib of beef**
thyme and red onion rosti, creamed leeks, glazed carrot, and thyme jus GF* 18.95
- Pan roasted chicken breast**
fondant potato, pearl barley and root vegetable casserole, chicken and thyme bonbons 16.95
- Tandoori Lamb Rump**
Sweet potato anna, sweet potato puree, lamb samosa, tzatziki dressing 17.95
- Pan roasted fillet of Salmon**
crayfish bisque, julienne of green vegetables, lobster and king prawn dumplings 17.95
- Pan roasted fillet of Bream**
herb gnocchi, petit pois, baby gem, saffron sauce 17.95

VEGETARIAN MAINS

All vegetarian dishes can be adapted to be made VEGAN

- Homemade vegetable and chickpea burger**
cheddar cheese, red onion chutney, hand-cut chunky chips and side salad ⑤* 13.95
- Homemade vegetable Tikka Masala**
served with turmeric rice, naan bread GF* ⑤* 13.95
- Black bean vegetable stir fry**
with rice noodles GF ⑤ 13.95
- Roasted beetroots, toasted pecans, smoked chickpeas**
sweet baby onions, crispy herb polenta, mixed leaf salad and herb vinaigrette GF ⑤ 13.95
- Wild mushroom, pea and spinach risotto**
served with parmesan crisps and truffle oil GF* ⑤* 13.95