

Sunday Pickup Menu

Nibbles & Starters

Green Gordal Olives v £4

BBQ Boneless Wings £5

Sourdough Focaccia v £3
Oil, balsamic

Garlic Bread v £5
Cheese or tomato

French Onion Soup v £6
Cheddar croute

King Prawn & Cured Salmon Cocktail £7
Gem lettuce, Bloody Mary dressing

Chicken liver parfait £5
Caramelized onion, homemade brioche

Beetroot salad v £5
Goats cheese mousse, rocket, toasted hazelnuts, sherry vinegar

Pig cheek croquettes £5
Cauliflower puree, paprika almonds, quail's egg

Roasts 15.00
All served with roast carrot, cauliflower cheese, roast potatoes, Yorkshire pudding & gravy

Roast Venison Haunch

Rump Cap of Beef

Roast Chicken Breast

Roast Pork Belly

Butternut Squash, Saffron, Courgette & Hazelnut Roast v
(please ask for vegan option)

Sides 4.00

Creamy Mash v

Seasonal Greens v

Truffle Cauliflower Orzo v
'mac and cheese' balls

Tomato & Avocado Salad v

Truffle Croquettes £5

Desserts 5.00

Blackberry & Apple Mousse
Hazelnut & pumpkin seed granola

Sticky Toffee Pudding
Butter scotch sauce

Dark Chocolate Brownie
Fudge sauce and caramel popcorn

White Chocolate & Vanilla rice pudding
Strawberry compote, pistachio crumb

Cheese Board
Cornish Yarg, Brie, Blue, Conte, with crackers & quince jelly (£2 supplement)

House Wines 12.00

Red
Petit Ballon Rouge, Grenache/Syrah

White
Petit Ballon Blanc, Columbard/Ugni

Rosé
Petit Ballon Rosé, cab sav blend

Prosecco
Glera

THE
WHITE HALL
RESTAURANT & BAR

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available. Please advise if you have allergies or require information on ingredients in our dishes. Some dishes may include unpasteurised cheese. Our team complies with all the latest safety measures related to Covid-19 that includes the wearing of PPE & social distancing guidelines. All prices inclusive of VAT. Gift Vouchers available.