

# **WHITES** *Chefs'*

## **CHEF WHITES GRILL MENU**

Served from 12:00

### **TO BEGIN**

- Chicken liver parfait, roast plum, brioche £4.00
- Agnolotti of mushroom, mushroom broth, aged parmesan (V) £4.00
- Grilled mackerel, sweet and sour beetroot, horseradish (GF) £5.00

### **TO FOLLOW**

Choose one grill item and add a side and sauce

Additional sides £2.50

### **FROM THE GRILL (GF)**

- Treacle Bacon Steak £8.00
- Spatchcock Poussin £9.00
- Catch of the day £8.00
- Celeriac Steak (VG) £7.00

### **SIDES**

- Parmesan and truffle triple cooked chips (GF) (V)
- Nduja Mac n cheese
- Caesar salad
- Mixed salad (GF) (V)
- Tender-stem broccoli with dukkha (GF)(V)(N)
- Samphire and brown shrimp(GF)
- Sauces – peppercorn (GF), béarnaise (GF)(V), seasonal butter (GF)

### **CLASSICS**

- Steak and Kidney Pudding £7.00
- Steamed Mussels, leeks, thyme, bacon (GF) £7.00
- Leek, white bean and seasonal greens, gratin (VG) £7.00

### **TO FINISH**

- Rhubarb baked Alaska, ginger poached rhubarb (V)(GF) £5.00
- Chocolate and praline Paris Brest (N) £5.00
- Rum Savarin, raspberries, sheep's milk, sorrel (V) £5.00



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All dishes can be adjusted to meet dietary needs where appropriate please request GF, DF and Vegan alternatives when making a reservation  
(V) Vegetarian (N) May contain nuts (Vg) Vegan