



RESTAURANT 1584



DINNER MENU

Served 7pm to 8.30pm Monday to Saturday

NIBBLES

House Bread of the Day

5.00

Olive oil, balsamic
Garlic and herb marinated olives

Roast Tomato and Garlic Hummus

6.00

Toasted pitta (GF*, DF, V, Ve)

Tempura Asparagus

6.00

Romesco sauce

Curried Beetroot and Onion Fritters

6.00

Dill yoghurt

Smoked Cheddar and Spring Onion Croquettes

6.00

Tomato chilli jam

STARTERS

Chef's Soup of the Day

9.00

Served with fresh bread (V,
GF*)

Potato Roulade

11.00

Creamed spinach, artichoke puree,
apricot jam, pistachio crumb (GF,V)

Spiced Lobster Ravioli

13.00

Lobster bisque, sea vegetables,
parsley oil

Crab and Prawn Dumplings

12.00

Lemon and ginger sauce, spring
onion, carrot puree, dill

Asparagus, Pea and Ricotta Tart

11.50

Confit cherry tomatoes, chive hollandaise,
black olive crumb

Dark Soy Braised Pork Belly

12.00

Compressed apples, puffed rice,
fennel puree, pickled radishes
micro coriander (GF*)

MAINS

Supreme of Chicken

24.00

Potato puree, shallots, lettuce,
lardons, morel sauce (GF)

Rolled Lemon Sole

25.00

Warm asparagus and pea salad, pickled
grapes, split wild garlic beurre blanc sauce
(GF)

Seared Scottish Salmon

26.00

Crushed jersey royals, crab
beignet, leeks, sorrel veloute

Fillet of Beef

33.00

Ox cheek fritters, potato fondant,
watercress puree & nasturtiums, red
wine jus

Lamb Rump

28.00

Lamb belly roulade, asparagus, mint
yogurt dressing, baby onions, fresh
peas, rosemary reduction (GF, DF*)

Grey Mullet

24.00

Artichoke pearl barley, pickled mouli,
black garlic puree, lemon oil (GF, DF*)



FROM THE GRILL



10oz Sirloin Steak

32.00

Confit cherry tomatoes, roast herb flat mushroom, smoked garlic butter, triple cooked chips and dressed rocket (GF*, DF*)

Peppercorn

Diane

Bernaise

Add a sauce to your steak, addition 3.00

Whitley Beef Burger

21.00

Baby gem lettuce, tomato, red onion, gherkins, smoked parika aioli, and served with skinny fries

Herbed Chicken Burger

21.00

Baby gem lettuce, tomato, red onion, gherkins, smoked parika aioli, and served with skinny fries

VEGETARIAN

Leek and Watercress Risotto

22.00

Salt baked beetroot, goats cheese croquette (GF, V)

Lemon Spring Tagliatelle

22.00

Asparagus ribbons, peas pickled radish, lovage, lemon lime vingarette, lime zest (V)

SIDES

Triple Cooked Chips

6.00

Choice of dip (V)

French Fries

5.00

Choice of dip (V)

Seasonal Greens

6.00

Garlic herb butter

Sautéed New Potatoes Lyonnaise

6.00

(V, Ve*, GF)

House Salad

6.00

French dressing (V, Ve*, GF)

Beer Battered Onion Rings

6.00

(V, Ve*, GF)

Truffle and Parmesan Fries

6.50



DESSERTS



Banana & White Chocolate Iced Parfait

12.00

Caramelised bananas, banana bread croutons, salted caramel sauce, chocolate soil (GF*, V)

Vanilla Mousse

11.00

Raspberry gel, whipped ruby ganache, cocoa & almond crumble (GF, V)

White Chocolate and Raspberry Verrine

10.00

Passion fruit jelly, chocolate Chantilly (GF, V)

Cheese and Biscuits

15.00

Celery, grapes, chutney and a range of selected cheeses (GF*)

Hot Pudding of the Day

9.50

Choice of custard, ice cream or cream

Brandy Snap Basket

9.50

A selection of sorbet and ice creams


Sharing Platter

22.00



MEET THE CHEF

Head Chef Tyrone Buddington brings years of culinary expertise and an unwavering passion for perfection. Leading a dedicated group of nine skilled professionals, Whitley Hall's kitchen team blend precision and creativity to craft exceptional dishes. Under Tyrone's guidance, our kitchen thrives as the vibrant heart of the hotel, consistently delivering unforgettable dining experiences.



A discretionary 10% service charge will be added to your bill. Please inform your server of any allergies before placing your order, as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request, and allergen charts can be found at the waiters' stations or provided by your server. Dishes marked with an asterisk (*) can be altered to accommodate dietary requirements.