

RESTAURANT 1584

SUNDAY MENU

Lunch served 12.00pm until 2.45pm

3 courses £33 (Children £21)

Dinner served 6.30pm until 8.30pm

3 courses £30

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

Served with fresh bread
(V, GF*)

Asparagus, Pea and Ricotta Tart

Confit cherry tomatoes, chive hollandaise,
black olive crumb

Dark Soy Braised Pork Belly

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

Shrimp Cocktail

Shredded iceberg lettuce, cucumber,
tomato & Marie Rose sauce (GF, DF)

Large Yorkshire Pudding

Onion gravy (V)

MAINS

Roast Sirloin of Beef

Yorkshire pudding, creamy mashed
potato (GF*)

Roast Breast of Turkey

Creamy mashed potato and pork
stuffing (GF*)

Roast Loin of Pork

Mustard mashed potatoes, apple
puree (GF)

Spiced Nut Roast

creamy mashed potato (GF*)

Served with rosemary and garlic roasted potatoes and seasonal vegetables

FROM THE SEA

Beer Battered Cod Fillet

In our signature Bradfield Brewery 'Yorkshire Farmer' ale batter and served with triple cooked, thick hand cut chips, crushed garden peas and homemade tartar sauce

Seared Scottish Salmon

Crushed jersey royals, crab beignet, leeks, sorel veloute

VEGETARIAN

Leek and Watercress Risotto

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

Lemon Spring Tagliatelle

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

SIDES

Triple Cooked Chips 5.00

Choice of dip

Spring Greens 6.00

Garlic and fennel butter

Root Vegetables 6.00

Honey roasted

Sautéed New Potatoes 6.00



DESSERTS



Banana & White Chocolate Iced Parfait

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

Cheese and Biscuits

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

White Chocolate and Raspberry Verrine

Passion fruit jelly, chocolate Chantilly (GF, V)

Hot Pudding of the Day

Choice of custard, ice cream or cream


Brandy Snap Basket

A selection of sorbet and ice creams



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.



SUNDAY DESSERTS

Banana & White Chocolate Iced Parfait

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

White Chocolate and Raspberry Verrine

passion fruit jelly, chocolate Chantilly (GF, V)

Cheese and Biscuits

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

Hot Pudding of the Day

Choice of custard, ice cream or cream.

Brandy Snap Basket

A selection of sorbet and ice-creams