

Snacks

Served Daily 10am to 11.30am

FRESH CREAM SCONE
with fruit preserve 5.5

TOASTED TEACAKE
with preserves 4.5

FRESHLY BAKED CROISSANT
with preserves 4.5

MATURE CHEDDAR & WILTSHIRE HAM CROISSANT 6.5

HONEY ROAST HAM, MOZZARELLA & VINTAGE CHEDDAR
Served on toasted brioche 7.5

VINTAGE CHEDDAR, MOZZARELLA & RED ONION
Served on toasted brioche 7

GRILLED BACK BACON, LETTUCE & BEEF TOMATO
Served with mayonnaise on toasted sourdough 8.5

VEGGIE SAUSAGE & CARAMALISED ONION
Served with gruyere cheese on toasted sourdough 7.5

DRAUGHTS

	PINT	HALF
ESTRELLA	6.95	3.7
CARLSBERG	6.6	3.35
SOMERSBY	6.6	3.35
TETLEYS	6.6	3.35
PORETTI	7.75	3.9
WAINWRIGHT	6.85	3.45
SOMERSBY BLACKBERRY	6.6	3.35

BOTTLED ALCOHOL

PERONI	6.5
AMIGOS	6.15
MYTHOS	4.95
ESTRELLA	4.95
SIXER	6.75
FARMERS BLONDE	6.75
BROWN COW	6.75
YORKSHIRE FARMER	6.75
WKD BLUE	5.95
REKORDERLIG	7.5
STRAWBERRY & LIME	
WILD BERRIES	

LOW ALCOHOL

OLD MOUT 0%	4.95
SAN MIGUEL 0%	5.5

SOFT DRINKS

	PINT	HALF
PEPSI MAX	5.75	3.15
DIET PEPSI	5.75	3.15
LEMONADE	5.55	3.45
TONIC WATER	5.75	3.15
SODA WATER	3.70	2.45

FEVER-TREE

INDIAN TONIC WATER	3.95
SLIMLINE TONIC WATER	3.95
MEDITERRANEAN	3.95
ELDERFLOWER	3.95
GINGER BEER	3.95
GINGER ALE	3.95

BOTTLED

J2O ORANGE & PASSIONFRUIT	4.75
J2O APPLE & RASPBERRY	4.75
J2O APPLE & MANGO	4.75
APPLETISER	4.75
SMALL WATER STILL/SPARKLING	3.5
LARGE WATER STILL/SPARKLING	6.5

OTHER

FRUIT JUICE ORANGE/APPLE/CRANBERRY	2.5
FRUIT SHOOT ORANGE/BLACKCURRANT	2.25
KICK ENERGY	3.45

Cocktails & Spritz

COSMOPOLITAN

Vodka, triple sec, cranberry juice & lime juice

LEMON DROP

Vodka, triple sec & lemon juice

CHERRY BAKEWELL

Disaronno, triple sec, chambord, orgeat & double cream

GIN FIZZ

Gin, lemon juice & soda

DARK AND STORMY

Dark rum, lime juice & ginger beer

FRENCH 75

Gin, lemon juice, Champagne

WHITE WINE SPRITZ

White wine, soda or lemonade

HUGO SPRITZ

St Germain, elderflower, soda water, prosecco

BLOOD ORANGE SPRITZ

Martini rosso, Fevertree blood orange soda, orange

LIMONCELLO SPRITZ

Limoncello, prosecco, soda

Coffee Menu

12	ESPRESSO	3.5	ENGLISH BREAKFAST TEA	3.5
	AMERICANO	5	GREEN TEA	3.75
12	LATTE	5.75	JASMINE TEA	3.75
	CAPPUCCINO	5.75	EARL GREY	3.75
12	MOCHA	5	FRUIT TEA	3.75
	FLAT WHITE	4.5		

10.5

DECAF OPTIONS AVAILABLE UPON REQUEST

12	HOT CHOCOLATE	4.8
	Served with whipped cream, marshmallows and chocolate sprinkles	

12

9.5

MILKSHAKES

10.5	RICH CHOCOLATE ICE CREAM MILKSHAKE	5.75
	Topped with whipped cream	
10.5	CREAMY STRAWBERRY ICE CREAM MILKSHAKE	5.75
	Topped with whipped cream	
10.5	SMOOTH BANANA ICE CREAM SHAKE	5.75
	Topped with whipped cream	

Whitley Hall's History

Originally known as Launder House, Whitley Hall dates back to at least 1406, with significant developments beginning in 1487 under the Parker family.

Though unproven, local legend claims Mary, Queen of Scots once stayed at the hall during her captivity adding a touch of royal intrigue to its rich history.

In 1622, the estate passed to the Shiercliffe family, becoming the heart of a large rural estate. By the late 18th century, Whitley Hall operated as a boys' boarding school, counting future engineer Sir John Fowler among its pupils.

The Bingley family took ownership in the 19th century and made substantial alterations, remaining at the hall until 1939.

During World War II, the building was used to billet officers, while other soldiers were housed in huts on the grounds.

Following a period of decline, the hall was restored by John Fearn and reopened as a restaurant in 1969, later becoming a boutique hotel.

In 1995, it became the first venue in South Yorkshire licensed for civil weddings, and in 2004, entrepreneur David Broadbent expanded the property with the addition of the Parker Wing.



Welcome to Whitley Hall — we're delighted to have you with us. To ensure your dining experience is as safe and enjoyable as possible, please let your server know about any allergies or dietary requirements before placing your order.

While we take great care in the preparation of our dishes, not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.

Comprehensive allergen information is available upon request. Your server will be more than happy to provide you with a printed allergen chart or guide you to one at the waiters' stations.

For your convenience, a discretionary 10% service charge will be added to your bill.

We hope you have a truly memorable experience with us.

WHITE WINE

	125ML	175ML	BOTTLE
CARTA VIEJA SAUVIGNON, CHILEAN Crisp, clean white wine with notes of elderflower	7.25	9.6	36
POCKET WATCH CHARDONNAY, AUSTRALIA Lovely pineapple and fig with a touch of vanilla	7.95	10.75	42
MORAJÓ PINOT GRIGIO, ITALY Light and delicate with hints of melon and apricot	6.7	8.5	34
INVINITI SAUVIGNON, NEW ZEALAND Fresh with tropical fruit flavours and zingy acidity	8.75	11.5	45
PETIT CHABLIS DOMAINE MILLET, FRANCE A light bodied, clean Chablis with restrained fruit			66
GAVI, TERRE DEL BAROLO, ITALY A crisp, dry white with a nutty finish			57
PICPOUL DE PINET, CUVÉE THÉTIS, FRANCE Dry and light with a balance of fruitiness and freshness			44
AIMERY SAUVIGNON BLANC, FRANCE A grassy dry white wine with strong acidity and a crisp finish			62
ESK VALLEY SAUVIGNON, NEW ZEALAND A full-bodied aromatic wine with hints of passion fruit and citrus			57
SANCERRE BOUGRIER, FRANCE Well structured dry white with a leafy, green fruit aroma			64

ROSE WINE

	125ML	175ML	BOTTLE
JACK & GINA ZINFANDEL ROSE, CALIFORNIA Medium sweet with red fruit flavours and a lively acidity	7.25	9.25	38
MORAJÓ PINOT BLUSH, ITALY Off dry rose with red berry aromas and a delicate finish	6.70	8.50	34

Bar and Terrace Menu

BIG PLATES

WHITLEY STEAK BURGER Baby gem, tomato, red onion marmalade, gherkins, fries and smoked paprika aioli	21
BEER BATTERED COD FILLET Mushy peas, home made tartar sauce, house curry sauce, triple cooked chips and lemon	21
BROWN BUTTER ROAST CAULIFLOWER Smoked cheddar sauce, pickled leeks, flaked almonds, pumpkin & pomegranate seeds (V, GF)	23
10OZ HONEY GLAZED PORK RIBEYE Sauteed new potatoes, with chilli and apple, watercress and dijon sauce (GF)	28
ROAST BUTTERNUT SQUASH, RICOTTA & SPINACH CANNELLONI Pesto and toasted walnuts	19
GRILLED SPICED JERK CHICKEN BURGER Baby gem, charred pineapple, red pepper relish, fries and ranch dressing	22
10OZ SIRLOIN STEAK Confit tomatoes, garlic and herb mushrooms, triple cooked chips and dressed rocket. (GF*, DF*)	32

SIDES

TRIPLE COOKED CHIPS Choice of dip (V)	6
BUTTERED BABY CORN	6
TRUFFLE AND PARMESAN FRIES	6.5
ROAST HONEY ROOT VEGETABLES	6
HOUSE SALAD French dressing (V, Ve*, GF)	6
BEER BATTERED ONION RINGS (V)	6
SAUTEED NEW POTATOES	6
SEASONAL GREENS Caraway butter	6

DESSERTS

BAKED ALASKA Milk chocolate & orange parfait, carrot cake croutons, white chocolate & grand marnier sauce (V, GF*)	11
BUTTERMILK & TONKA BEAN PANNA COTTA Honeycomb, Red wine poached pear (V, GF)	10.5
CHEESE AND BISCUITS Celery, grapes, chutney and a range of selected cheeses (GF*)	15
HOT PUDDING OF THE DAY Choice of custard, ice cream or cream	9.5
YORKSHIRE PARKIN Treacle sauce, roasted pecan brittle, fig & prune compote, clotted cream (V)	10.5

Bar and Terrace Menu

Served Monday to Saturday
12.30pm to 8.30pm

NIBBLES

BUBBLE AND SQUEAK BITES 6
Cranberry relish

LAMB KOFTAS 6
Feta, salsa and mint yoghurt

HERB PITTA CHIPS 6
Roast beetroot and garlic hummus with flaked almonds (V, VE)

SALT AND PEPPER SQUID 6.5
Lemon mayonnaise

SMOKED CHEESE CROQUETTES 5.5
Red pepper relish (V)

SMALL PLATES

CONFIT DUCK IN PUFF PASTRY 12.5
Pickled root vegetables & mushroom sauce

GRILLED CHICKEN BREAST 12
poached pear & watercress salad with crispy pancetta & aged balsamic (GF, DF)

CHICKEN MOUSSE STUFFED CHICKEN WINGS 12.5
With chestnut puree, cider sauce & tarragon oil (GF)

SMOKED HADDOCK FISH CAKE 12.5
Peas puree, crispy leeks, poached egg

SWEET POTATO AND BLUE CHEESE FRITTERS 11
Classic waldorf salad (V, GF)

OPEN SANDWICHES

All served on sourdough flaggette with marinated olives, dressed leaves and plain crisps

SMOKED SALMON 13
Pickled shallots, whipped cream cheese and cucumber

RED PEPPER HUMMUS 12
Caponata, sliced mozzarella and basil pesto (V)

ROAST BEEF 14
Red onion marmalade, pickled shallots, crispy onions and watercress (DF)

HOUSE GLAZED HAM 12
Piccalilli, sliced beef tomatoes and dressed rocket

GRILLED HALLOUMI 12
Roast tomato chutney and watercress (V)

SALADS

CHICKEN CAESAR SALAD 18
Charred chicken, baby gem, garlic and herb croutons, Caesar dressing and shaved parmesan (GF*)

SALAD NICOISE 20
New potatoes, green beans, soft hen's egg, babygem, black olives, plum tomatoes, tuna chunks and lemon vinaigrette

RED WINE

	125ML	175ML	BOTTLE
ANDEAN MALBEC, ARGENTINA Mid bodied red with aromas of spice and damson	7.45	9.15	45
EL BURRO KICKASS, GARNACHA, SPAIN Rich cherry flavours with dark brooding tannins			44
STELLAR RUNNING DUCK SHIRAZ, SOUTH AFRICA Medium red with hints of white pepper and berry fruits			39
SPEARWOOD SHIRAZ, AUSTRALIA Youthful and juicy with berry fruit and touches of spice	8.75	11.6	37
MEDIVO CRIANZA, RIOJA, SPAIN Traditional Rioja with hints of redcurrants and vanilla oak	7.1	10.5	45
BAROLO, TERRE DEL BAROLO, ITALY Rich and oaky with concentrated red fruit from a prime region in Italy			69
EL CIPRES MALBEC, MENDOZA, ARGENTINA Intense red fruit aromas with touches of vanilla	7.5	9.2	37
LAS ONDAS CABERNET SAUVIGNON, CHILE Mid bodied red with aromas of black fruits and oak			39
CHIANTI VERNAILOLO, ROCCA DEL MACIE, ITALY Ruby coloured red, well balanced fruity palate			39
OCARINA MERLOT, CHILE Smooth and approachable with dark plummy merlot fruit	6.60	8.5	34

PROSECCO & CHAMPAGNE

TERRE DEL DOGE PROSECCO, ITALY Clean, dry and crisp with a creamy finish	8.5	39
PONTE PROSECCO ROSE, ITALY Light and off dry with cherry pink colours		44
TAITTINGER BRUT RESERVE NV, FRANCE Dry and full bodied Champagne, citric acidity with smooth sweet aftertaste		98
TAITTINGER PRESTIGE ROSE NV, FRANCE Crisp and refreshing rose Champagne compliment notes of strawberry and raspberry		110
VEUVE CLICQUOT YELLOW LABEL BRUT, FRANCE Bold Champagne with plenty of fizz with a long persistent aftertaste of apple and pear		115
VEUVE CLICQUOT ROSE, FRANCE Pale pink fizzy and full of red fruit with medium-strong citric acidity		110
CUVEE DOM PERIGNON, FRANCE Highly esteemed Champagne winery, creamy, toasty and full of apple and citrus flavour		280

GIN

GORDONS	5.75
GORDONS PINK	5.75
GORDONS LEMON	5.75
GORDONS ORANGE	5.75
BOMBAY SAPPHIRE	6.55
BROCKMANS	6.85
HENDRICKS	6.85
WHITLEY NEIL	6.85
WHITLEY NEIL RASPBERRY	6.85
WHITLEY NEIL RHUBARB	6.85
MALFY GRAPEFRUIT	6.85
GORDONS 0%	4.75
WARNERS PINK BERRY 0%	4.75

RUM

CAPTAIN MORGAN DARK	5.10
CAPTAIN MORGAN SPICED	5.50
CAPTAIN MORGAN TIKI	5.85
BACARDI	5.50
KRAKEN	6.10
MALIBU	5.50

FORTIFIED

COCKBURNS	5.50
TIO PEPE	5.50
HARVEYS BRISTOL CREAM	5.50

WHISKEY

CRAGGANMORE	6.25
JACK DANIELS	6.25
JACK DANIELS FIRE	6.25
BULLIET	6.25
SOUTHERN COMFORT	6.25
GLENMORANGIE	7.65
JAMESONS	7.65
LAPHROAIG	7.65
MONKEY SHOULDER	7.65

BRANDY & VODKA

MARTELL	7.25
SMIRNOFF RED	4.95
GREY GOOSE	6.25
ABSOLUT VANILLA	6.25

OTHER SPIRITS

DISARONNO	4.95
KAHLUA	5.50
MARTINI BIANCO	5.75
MARTINI ROSSO	5.75
MARTINI DRY	5.75
PIMMS	5.75
DRAMBUIE	5.75
APEROL	5.75
JAGERMEISTER	5.75
BAILEYS	7.25

Afternoon Tea Menu

Served Monday to Saturday 3pm to 5pm
Pre-bookings only. £28 per person

SANDWICHES

WALNUT, ROQUEFORT & PEAR CROSTINI

OPEN CRISPY BACON, LETTUCE & TOMATO SALSA SANDWICH

TOASTED BAGEL WITH PASTRAMI, ROCKET, MUSTARD MAYONNAISE AND
GHERKIN PICKLE

VEGETARIAN SANDWICHES

WALNUT, ROQUEFORT & PEAR CROSTINI

OPEN VEGGIE BACON, LETTUCE & TOMATO SALSA SANDWICH

GOATS CHEESE, PICKLED RED CABBAGE, SPRING ONION & COLESLAW

SAVOURIES

HOMEMADE SAUSAGE ROLLS

VEGETARIAN SAVOURIES

PLANT BASED HOMEMADE SAUSAGE ROLLS

SWEETS

A MULLED WINE TRIFLE

YORKSHIRE PARKIN WITH A SPICED FROSTING

DARK CHOCOLATE AND CHERRY TART

CLASSIC SCONE, WITH CLOTTED CREAM AND JAM