

WHITE WINE



125ML 175ML BOTTLE

OCARINA SAUVIGNON, CHILEAN

Gooseberry, lime and fresh herbal notes — crisp & refreshing

6.75 8.75 34

GULARA CHARDONNAY, AUSTRALIA

Ripe melon and apple with a soft, rounded finish — smooth & balanced

7.75 9.75 36

★ MORAJO PINOT GRIGIO, ITALY (HOUSE FAVOURITE)

Light and delicate with hints of melon and apricot — clean & easy-drinking

6.75 8.75 34

★ REN NZ SAUVIGNON BLANC, NEW ZEALAND

(PREMIUM CHOICE)

Passionfruit and citrus-driven with vibrant lime notes — bright & expressive

9.25 11.75 45

PETIT CHABLIS DOMAINE MILLET, FRANCE

Elegant and mineral with restrained fruit — classic & refined

65

CASALE DEL BARONE GAVI, ITALY

Crisp mineral, grapefruit citrus, almond and pear characters

54

PICPOUL DE PINET, CUVÉE THÉTIS, FRANCE

Dry and light with a balance of fruitiness and freshness

44

LAS ONDAS RSE VIOGNIER, CHILEAN

Ripe and rich with apricot, peach and floral notes

36

ESK VALLEY SAUVIGNON, NEW ZEALAND

A full-bodied aromatic wine with hints of passion fruit and citrus

54

RAIMBAULT PINEAU CUVÉE, FRANCE

Dry but not too acidic with juicy apple pie flavours

56

LAZY BONES VINHO BRANCO FERNAO PIRES-SAUV, PORTUGAL

Fresh, bone dry and crisp with apple, pear and melon aromas

56

ROSE WINE



125ML 175ML BOTTLE

JACK & GINA ZINFANDEL ROSE, CALIFORNIA

Juicy red fruits with a touch of sweetness — vibrant & approachable

6.75 8.75 34

★ MORAJO PINOT BLUSH, ITALY (HOUSE FAVOURITE)

Soft red berry aromas with a delicate, off-dry finish — light & refreshing

34

CUVÉE DE SOLEIL ROSE, FRANCE

Elegant and aromatic with white peach notes — refined & floral

7.75 10.75 41

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GORDONS

5.95

GORDONS PINK

5.95

GORDONS LEMON

5.95

GORDONS ORANGE

5.95

BOMBAY SAPPHIRE

6.75

BROCKMANS

6.95

HENDRICKS

6.95

WHITLEY NEIL

6.95

WHITLEY NEIL RASPBERRY

6.95

WHITLEY NEIL RHUBARB

6.95

MALFY GRAPEFRUIT

6.95

GORDONS 0%

4.95

WARNERS PINK BERRY 0%

4.95

RUM



CAPTAIN MORGAN DARK

5.25

CAPTAIN MORGAN SPICED

5.75

CAPTAIN MORGAN TIKI

5.85

BACARDI

5.75

KRAKEN

6.75

MALIBU

5.75

FORTIFIED

COCKBURNS

5.75

TIO PEPE

5.75

HARVEYS BRISTOL CREAM

5.75

WHISKEY



CRAGGANMORE

6.50

JACK DANIELS

6.50

JACK DANIELS FIRE

6.50

BULLIET

6.50

SOUTHERN COMFORT

6.50

GLENMORANGIE

7.95

JAMESONS

7.95

LAPHROAIG

7.95

MONKEY SHOULDER

7.95

BRANDY & VODKA



MARTELL

7.50

SMIRNOFF RED

4.95

GREY GOOSE

6.50

ABSOLUT VANILLA

6.25

OTHER SPIRITS

DISARONNO

5.25

KAHLUA

5.50

MARTINI BIANCO

5.75

MARTINI ROSSO

5.75

MARTINI DRY

5.75

PIMMS

5.75

DRAMBUIE

5.75

APEROL

5.95

JAGERMEISTER

5.75

BAILEYS

7.50

Bar and Terrace Menu

Served Monday to Saturday 12pm to 8.30pm

NIBBLES

Perfect for grazing or sharing

MARINATED KALAMATA OLIVES 4.5
Garlic & chilli

LAMB KOFTAS 6
Tomato salsa & mint yoghurt

TEMPURA ASPARAGUS 6
Lemon & horseradish cream

FETA & SPRING ONION FRITTERS 6
Chilli jam

GRILLED GOATS CHEESE BRUSCHETTA 6.5
Sundried tomato and black olive tapenade fresh basil

CRISPY CALAMARI 6
Roasted pepper hummus

ROAST SANDWICHES

Served Sundays only 12-3pm & 6-9pm

All served on warm ciabatta with garlic & herb roasted potatoes

ROAST PORK 14
Crackling, stuffing and apple sauce

ROAST TURKEY 14
Stuffing and cranberry

ROAST BEEF 16
With horseradish

WHITLEY TERRACE TASTING BOARD

Choose from the nibbles selection

CHOOSE ANY 2 10

CHOOSE ANY 3 15

CHOOSE ANY 4 20

COLD SANDWICHES

All served on sourdough flaggette, dressed leaves and plain crisps

HOUSE GLAZED HAM 11
Mustard mayo & dressed rocket

GRILLED HALLOUMI 11
Roast tomato chutney and rocket pesto (V)

SMOKED SALMON 13
Pickled red onion & lemon cream cheese

ROASTED RED PEPPER HUMMUS 10
Sliced mozzarella & rocket pesto

ROAST BEEF 13
Red onion marmalade, pickled shallots, crispy onions and watercress (DF)

LOADED FRIES

Skinny fries, topped with one of the following

PARMESAN & TRUFFLE 8.5
Truffle oil, aged parmesan, garlic butter, parsley, cracked black pepper & truffle aioli

HOT HONEY CHICKEN 10.5
Crispy chicken, hot honey glaze, garlic aioli, pickled red chillies. spring onions & sesame seeds

HALLOUMI & HARISSA 9.5
Crispy halloumi, harissa sauce, garlic yogurt, pomegranate seeds, fresh herbs & lemon

TOASTED SANDWICHES

All served with skinny fries

STEAK, CARAMELISED ONION & CHEDDAR 16
Served on toasted ciabatta, dijon mayonnaise, side salad & onion rings
ROAST VEGETABLE & HUMMUS 12
Served on flatbread

GRILLED CHICKEN CLUB SANDWICH 14
Served on farmhouse white

TERRACE SIDES

TRIPLE COOKED CHUNKY CHIPS 6

SKINNY FRIES 6

BEER BATTERED ONION RINGS 6

HOUSE MIXED SALAD 6

SWEET FEATURE

WHITLEY 'SUPER' SCONE

Scone, fresh cream & berry compote

5

SCONE & COFFEE

7.5

CAMEMBERT SHARING BOARD

Warm Camembert, served with focaccia and hot drizzled honey

18

BAR FAVOURITES

TEMPURA COD GOUJONS 23
Served with minted peas, homemade tartar sauce & triple cooked chips

WHITLEY BEEF BURGER 23
Baby gem, tomato, red onion marmalade, gherkins, fries and smoked paprika aioli

GRILLED SPICED JERK CHICKEN BURGER 23
Baby gem, charred pineapple, red pepper relish, fries and ranch dressing

DESSERTS

HOT PUDDING OF THE DAY 10
Served with custard, ice cream or cream (V)

PASSION FRUIT OPERA CAKE 11.5
Prosecco ganache montee, passionfruit delice, Prosecco sorbet

WHITE CHOCOLATE & STRAWBERRY TART 11
Mango sorbet, chocolate, strawberry mousse, white chocolate soil, meringue & strawberry tulle

WHITLEY HALL HOTEL

Light Bites ✦ Seasonal Plates ✦ Terrace Dining

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Light Bites ✦ Seasonal Plates ✦ Terrace Dining

Mocktails

At Whitley Hall Hotel, indulge in beautifully
crafted, alcohol-free creations

2 FOR £12 - **MUST BE THE SAME**

VIRGIN SEX ON THE BEACH

Orange and Cranberry juice, Peach syrup,
Grenadine & lemonade

7.5

SHIRLEY TEMPLE

Ginger ale, lime juice and grenadine

7.5

ORCHARD FIZZ

Elderflower, apple juice and notes of mint

7.5

CRANBERRY MOJITO

Cranberry juice, mint and lime juice

7.5

RASPBERRY MOCKARITA

Raspberry, lime and orange juice

7.5

WHITLEY HALL HOTEL

Lunch overnight stays Terrace Dining

Whitley Hall Hotel

Let's Do Lunch at Whitley Hall Hotel

Enjoy a delicious midday escape in elegant
surroundings, with a carefully crafted menu perfect
for catching up with friends, colleagues, or simply
treating yourself.

Two courses from £20.50 per person or three courses
from £24.50 per person.

Relax. Unwind. Enjoy.

Romantic Getaway at Whitley Hall Hotel

Escape to a world of charm and tranquillity with a romantic break at
Whitley Hall. Set within beautiful grounds and steeped in history, it's the
perfect setting to relax, reconnect, and indulge.

Enjoy elegant dining, luxurious bedrooms, and peaceful surroundings
designed for unforgettable moments together.

From £135 per couple

Relax. Unwind. Escape.

WHITLEY HALL HOTEL

Lunch overnight stays Terrace Dining

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.

Coffee Menu

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

DECAF OPTIONS AVAILABLE UPON REQUEST

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

MILKSHAKES

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

Cocktails & Spritz

HOUSE FAVOURITES

PEACH BELLINI SPRITZ (MOST POPULAR)	11.5
White peach, prosecco and soda — light, refreshing and delicately sweet	
APEROL SPRITZ	11.5
Aperol, prosecco and soda — bittersweet, vibrant and refreshing	
HUGO SPRITZ	11.5
St-Germain Elderflower Liqueur, mint, lime, prosecco and soda — light, floral and refreshing	
PALOMA (BARTENDERS FAVOURITE)	11.5
Tequila, pink grapefruit, lime and soda — bright, zesty and refreshing	

2 FOR £20 - MUST BE THE SAME

SIGNATURE/ INDULGENT

AMARETTO SOUR (GUEST FAVOURITE)	12
Amaretto, lemon and sugar — smooth, rich and balanced	
CHERRY BAKEWELL	13
Disaronno, triple sec, Chambord and orgeat with cream — rich, nutty and indulgent	

CLASSICS

COSMOPOLITAN	12
Vodka, orange liqueur, cranberry and lime — crisp, clean and balanced	
FRENCH 75	12
Gin, lemon and Champagne — bright, elegant and effervescent	
DARK & STORMY	12
Dark rum, lime and ginger beer — bold, spiced and refreshing	

LIGHT & SPRITZ

LIMONCELLO SPRITZ	11.5
Limoncello, prosecco and soda — crisp, citrus-led and refreshing	
BLOOD ORANGE SPRITZ	11.5
Martini Rosso and Fever-Tree Blood Orange Soda — bittersweet, aromatic and refreshing	
WHITE WINE SPRITZ	11
White wine with soda or lemonade — light, crisp and easy-drinking	

DRAUGHTS

	PINT	HALF
★ ESTRELLA (MOST POPULAR)	7.25	3.7
CARLSBERG	6.8	3.35
SOMERSBY	6.8	3.35
TETLEYS	6.8	3.35
★ PORETTI (PREMIUM CHOICE)	7.95	3.9
WAINWRIGHT	6.95	3.45
SOMERSBY BLACKBERRY	6.8	3.35

BOTTLED ALCOHOL

PERONI	6.7
AMIGOS	6.3
MYTHOS	4.95
ESTRELLA	4.95
SIXER	6.75
FARMERS BLONDE	6.75
BROWN COW	6.75
YORKSHIRE FARMER	6.75
WKD BLUE	6.1
REKORDERLIG STRAWBERRY & LIME WILD BERRIES	7.6

LOW ALCOHOL

OLD MOUT 0%	4.95
SAN MIGUEL 0%	5.6

SOFT DRINKS

	PINT	HALF
PEPSI MAX	5.95	3.25
DIET PEPSI	5.95	3.25
LEMONADE	5.75	3.45
TONIC WATER	5.95	3.25
SODA WATER	3.70	2.45

PREMIUM MIXERS

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	4.95
J2O APPLE & RASPBERRY	4.95
J2O APPLE & MANGO	4.95
APPLETISER	4.95
SMALL WATER STILL/SPARKLING	3.65
LARGE WATER STILL/SPARKLING	6.75

OTHER

FRUIT JUICE ORANGE/APPLE/CRANBERRY	2.65
FRUIT SHOOT ORANGE/BLACKCURRANT	2.30
KICK ENERGY	3.55

RED WINE

	125ML	175ML	BOTTLE
BONE ORCHARD MALBEC, ARGENTINA Dark berry fruit with a supple, medium-bodied finish — rich & juicy	8.25	9.95	42
EL BURRO KICKASS, GARNACHA, SPAIN Ripe cherry with gentle spice and soft tannins — warming & balanced			45
FRANSCHHOEK CELLAR 'MOUNTAIN PRESS', SOUTH AFRICA Bursting with ripe plum and raspberry fruit, mid-light bodied, soft and rounded			37
SPEARWOOD SHIRAZ, AUSTRALIA Youthful and juicy with berry fruit and touches of spice	6.75	8.75	34
MEDIVO CRIANZA, RIOJA, SPAIN Redcurrant, vanilla oak and subtle spice — classic & structured			41
BAROLO, TERRE DEL BAROLO, ITALY Concentrated red fruit with oak complexity — bold & luxurious			72
EL CIPRES MALBEC, MENDOZA, ARGENTINA Intense red fruit aromas with touches of vanilla	7.5	9.2	37
★ KATNOOK FOUNDER'S BLOCK CABERNET SAUVIGNON, AUSTRALIA (PREMIUM CHOICE) Deep, intense and savoury with layers of spice — full-bodied & complex			58
JP AZEITAO TINTO, PORTUGAL Medium-bodied with intense dark fruit flavours and fleshy tannins			36

★ OCARINA MERLOT, CHILE (HOUSE FAVOURITE) Smooth and approachable with ripe plum fruit — soft & rounded	6.75	8.75	34
MONTEPULCIANO D'ABRUZZO TERRABUONA, ITALY Rich and oaky with concentrated red fruit from a prime region in Italy			36
VITTI PRIMITIVO, ITALY Ripe dark berries and black cherry with notes of warm spice and vanilla			39
LAS ONDAS PINOT Soft and rich with red berry and spice aromas	6.75	8.75	34

PROSECCO & CHAMPAGNE

★ TERRE DEL DOGE PROSECCO, ITALY (HOUSE FAVOURITE) Clean, crisp and lightly creamy — fresh & celebratory	8.5		39
ZIMOR PROSECCO ROSE, ITALY Delicate red fruit with a soft, elegant finish — light & fruity			44
★ TAITTINGER BRUT RESERVE NV, FRANCE (PREMIUM CHOICE) Citrus-led with fine bubbles and a smooth finish — refined & elegant			98
LAVIN HOUSE, FRANCE			69.95