



Week Commencing	Menu Number
Monday 5 th July 2021	One
Monday 12 th July 2021	One
Monday 19 th July 2021	Two
Wednesday 26 th July 2021	Two
Monday 2 nd August 2021	Three
Monday 9 th August 2021	Three
Monday 16 th August 2021	One
Monday 23 rd August 2021	One
Monday 30 th August 2021	Two
Monday 6 th September 2021	Two
Monday 13 th September 2021	Three
Monday 20 th September 2021	Three
Monday 27 th September 2021	One
Monday 4 th October 2021	One
Monday 11 th October 2021	Two
Monday 18 th October 2021	Two
Monday 25 th October 2021	Three
Monday 1 st November 2021	Three
Monday 8 th November 2021	One
Monday 15 th November 2021	One



LET'S DO LUNCH MENU 1

Available Monday – Saturday 12.00pm – 2.00pm

2 Courses £15.00, 3 Courses £18.50

SHARING PLATTERS

(Charged additionally to the set price or can be taken as an alternative to starters when two are people sharing at a supplement)

Baked Camembert 13

Whole baked Normandy Camembert served with homemade caramelised onion chutney and chefs homemade tear and share bread of the day (V) supplement 7

Charcuterie Platter 16

Cumbrian air-dried ham, black pepper salami, Norfolk mustard salami, creamy Somerset brie spiced pineapple pickle, mixed olives with tear & share bread of the day (GF*, DF*) supplement 10

Olive and Bread Board 10

Boscaiola olives, a selection of homemade breads, garlic infused olive oil and balsamic vinegar dipping pots (Ve, DF)

STARTERS

All served with a freshly baked roll and butter

Chef's Homemade Soup of the Day (V, GF)

Chargrilled Chicken Caesar Salad

With focaccia croutons and crispy smoked organic bacon (*GF)

Eggs Florentine

Poached hens egg served on a toasted English muffin and topped with hollandaise sauce and chopped chives (V)

Whitley Hall Shrimp Cocktail 2.5

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

Pressed Rabbit & Pork Terrine

With a chicory salad and apricot gel and toasted sourdough (*GF)

MAIN COURSES

Sauteed Lambs Liver & Onions

With creamy mashed potatoes and a blue cheese and bacon sauce

Beer Battered Fish and Chips

Seasonal white fish in a bubbly, crispy beer batter served with triple cooked thick hand cut chips, mushy peas, tartare sauce and chefs signature chip shop curry sauce (DF)

Chargrilled Gammon Steak (GF)

With sautéed potatoes, steamed broccoli and a grain mustard sauce

Smoked Haddock and Garden Pea Risotto (GF)

Topped with parmesan shavings

Satay Sweet Potato Curry (V, *GF, DF)

Served with Jasmine rice and flatbread

DESSERTS

Today's Hot Pudding

Served with your choice of custard, pouring cream or vanilla ice cream

Chocolate Ganache and Carmel Delice (V)

With vanilla ice cream and salted caramel

Vanilla Pannacotta (GF)

Lemon sorbet, berry compote, sesame tuille

Selection of Ice Cream and Sorbet

Served in a brandy snap basket

Selection of Cheese and Biscuits 2.5

With celery, grapes and homemade chutney



LET'S DO LUNCH MENU 2

Available Monday – Saturday 12.00pm – 2.00pm

2 Courses £15.00, 3 Courses £18.50

SHARING PLATTERS

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Baked Camembert 13

Whole baked Normandy Camembert served with homemade caramelised onion chutney and chefs homemade tear and share bread of the day (V) supplement 7

Charcuterie Platter 16

Cumbrian air-dried ham, black pepper salami, Norfolk mustard salami, creamy Somerset brie spiced pineapple pickle, mixed olives with tear & share bread of the day (GF*, DF*) supplement 10

Olive and Bread Board 10

Boscaiola olives, a selection of homemade breads, garlic infused olive oil and balsamic vinegar dipping pots (Ve, DF)

STARTERS

All served with a freshly baked roll and butter

Chef's Homemade Soup of the Day (V, GF)

Deep Fried Camembert

With a red onion chutney (V)

Confit Duck Leg & Ham Hock Terrine

With a chicory salad, apple gel and toasted sourdough (*GF)

Whitley Hall Shrimp Cocktail

2.5

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

Smoked Haddock Welsh Rarebit

On a bed of dressed watercress with a balsamic reduction

MAIN COURSES

Coq Au Vin

Slow cooked chicken thigh in a rich red wine sauce served with creamy mashed potatoes (GF, *DF)

Chargrilled Pork Sausage

With a white bean cassoulet (DF, GF)

Wild Mushroom & Red Pimento Stroganoff

With fresh tagliatelle (V)

Pan Roast Salmon

With creamed spinach and sweet potato mash

Beer Battered Fish and Chips

Seasonal white fish in a bubbly, crispy beer batter served with triple cooked thick hand cut chips, mushy peas, tartare sauce and chefs signature chip shop curry sauce (DF)

DESSERTS

Today's Hot Pudding

Served with your choice of custard, pouring cream or vanilla ice cream

Lemon & Raspberry Crème Brulee

Lemon Curd, fresh berries, pistachio biscotti (V, GF)

Treacle Tart (V)

Honeycomb ice cream, raspberry coulis

Selection of Ice Cream and Sorbet

Served in a brandy snap basket

Selection of Cheese and Biscuits

2.5

With celery, grapes and homemade chutney



LET'S DO LUNCH MENU 3

Available Monday – Saturday 12.00pm – 2.00pm

2 Courses £15.00, 3 Courses £18.50

SHARING PLATTERS

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Baked Camembert 13

Whole baked Normandy Camembert served with homemade caramelised onion chutney and chefs homemade tear and share bread of the day (V) supplement 7

Charcuterie Platter 16

Cumbrian air-dried ham, black pepper salami, Norfolk mustard salami, creamy Somerset brie spiced pineapple pickle, mixed olives with tear & share bread of the day (GF*, DF*) supplement 10

Olive and Bread Board 10

Boscaiola olives, a selection of homemade breads, garlic infused olive oil and balsamic vinegar dipping pots (Ve, DF)

STARTERS

All served with a freshly baked roll and butter

Chef's Homemade Soup of the Day (V, GF)

Roast Garlic & Goats Cheese Arancini

With a scorched gel (V)

Chicken & Wild Mushroom Mousseline

Pickled mushroom, watercress and parsley oil (GF)

Whitley Hall Shrimp Cocktail 2.5

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

Seafood Vol Au Vent

With a chive cream and pea puree

MAIN COURSES

Beef Bourguignon

Slow cooked shin of beef in a deep red wine sauce with creamy mashed potatoes (GF, *DF)

Chargrilled Pork Loin Steak

With broccoli, creamy mashed potatoes and a peppercorn sauce (GF)

Courgette & Lemon Risotto

With grilled haloumi (GF)

Teryaki Salmon

With sesame pak choi on a bed of noodles (DF)

Beer Battered Fish and Chips

Seasonal white fish in a bubbly, crispy beer batter served with triple cooked thick hand cut chips, mushy peas, tartare sauce and chefs signature chip shop curry sauce (DF)

DESSERTS

Today's Hot Pudding

Served with your choice of custard, pouring cream or vanilla ice cream

Baked Vanilla Cheesecake

Berry coulis, vanilla Chantilly, berry compote (V)

Banana Parfait

Caramelised banana, toffee sauce and chocolate tuille (V, GF)

Selection of Ice Cream and Sorbet

Served in a brandy snap basket

Selection of Cheese and Biscuits 2.5

With celery, grapes and homemade chutney