



Sunday Lunch

Sample

Whites soup of the day with a selection of freshly made bread

Roasted sweet potato panna cotta, coconut & lime dressing

Salad of caramelised figs, parma ham & pine nuts

Chicken liver parfait, beetroot relish



Roast Sirloin of local beef, Yorkshire pudding,
red wine gravy & horseradish sauce

Parmesan & proscuito free range chicken breast, saffron risotto

Venison casserole in red wine & juniper, creamed potato

Grilled fillet of grey mullet, olive crushed potatoes, nicoise dressing

Open tart of caramelised red onion & goat's cheese



Whites chocolate pot (contains alcohol)

Coffee macaroons with mascarpone cream & spiced brown bread ice cream

Summer fruit pimms jelly

Apple sponge pudding with butterscotch ice cream

Ice cream or Sorbet

Selection of cheese from our cheese board with home made cheese biscuits
choice of three



Filter coffee or tea and petit fours

Adults two courses £15 or three courses £18

Young diners two courses £10 or three courses £13

Please inform our waiting staff if you have any food allergies

Created from local produce, where possible, by Jonathan Waters & his team