

Sunday Menu

Lunch Service - 12pm to 2.45pm. £33.00 per person for 3 courses
Dinner Service - 6.30pm to 8.30pm. £30.00 per person for 3 courses



STARTERS

Soup Of The Day (V, GF*)

Served with homemade fresh bread

Large Yorkshire Pudding (V)

Onion gravy

Charred Watermelon (Ve, GF)

Watermelon consomme, salted sunflower seeds, mint & pomegranate salad

Korean Style Pork Belly (GF, DF*)

Fennel puree, spiced cashew nuts, roast tomato chutney & a BBQ glaze

Prawn & Crab Cocktail (GF, DF)

Shredded iceberg lettuce, diced cucumber and tomato, topped with Marie Rose sauce

MAINS

Roast Sirloin of English Beef (GF*,

Yorkshire pudding, creamy mashed potato. Served Medium-Rare

Roast Breast of Turkey (GF*)

Creamy mashed potato and pork stuffing

Roast Pork Belly (GF)

Mustard mash, apple puree

Pan Fried Sea-Bass (GF)

Confit potatoes, carrot puree, sea vegetables and shellfish bisque

Miso Glazed Aubergine Schnitzel (V, Ve*)

Caponata, coconut curry sauce, goats curd with toasted almonds

Pan Fried Thyme Gnocchi (V, Ve*)

Summer vegetables, basil pesto, gruyere and sage sauce, toasted almonds

All above served with rosemary and garlic roasted potatoes and seasonal vegetables

Beer Battered Cod Fillet (DF*)

In our signature Bradfield Brewery 'Yorkshire Farmer' ale batter and served with triple cooked, thick hand cut chips, crushed garden peas, tartare sauce and chef's signature chip shop curry sauce

DESSERTS

Whitley Hall Eton Mess (V, GF, DF*)

Whipped white chocolate ganache, berry sorbet, fresh strawberries and meringue

Salted Honey Cheesecake (V)

Honeycomb, boozy cherries, pistachio crumb, pistachio ice cream and served with a vanilla and cherry gel

Homemade Hot Pudding of the Day (V)

Pouring cream, ice cream, or custard

Brandy Snap Basket (V, Ve*,GF*)

Selection of ice creams and sorbets

Selection of Cheese and Biscuits (V, GF*)

Celery, grapes, homemade chutney

V - Vegetarian GF - Gluten Free DF - Dairy Free Ve - Vegan

A discretionary 10% service charge will be added to your bill. Please always 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 your waiter can bring you a copy. Dishes with an asterisk can be altered to accommodate dietary requirements

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DESSERTS

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Whipped white chocolate ganache, berry sorbet, fresh strawberries and meringue

Salted Honey Cheesecake (V)

Honeycomb, boozy cherries, pistachio crumb, pistachio ice cream and served with a vanilla and cherry gel

Homemade Hot Pudding of the Day (V)

Pouring cream, ice cream or custard

Brandy Snap Basket (V, Ve*,GF*)

Selection of ice creams and sorbets

Selection of Cheese and Biscuits (V, GF*)

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