



THE WHITE HAUS

Off Piste

Colchester oysters, au naturel (gf) 3

Starters

Compressed watermelon & goat's cheese snow, salad,
pickled cucumber, toasted pine nuts (v,gf) 8

Ceviche of monkfish, passion fruit, avocado purée, red sorrel (gf) 11

Smoked chicken & Milano salami bonbons, truffle aioli 8

Main Courses

Salt baked seabream, buttered Jersey Royals,
panache of vegetables, antiboise salsa (gf) 20

Smoked saddle of lamb, pine nut herb crust,
burnt baby leeks, rosti potato, bourbon jus 24

Heritage roasted beetroot, Laphroig masala sauce,
almond & earl grey infused bulgur wheat (vg) 16

Sides

Potato rosti 6 | Panache of vegetable 5 | Chips or fries 4 | Buttered Jersey royals 6 | Super greens salad 5 |
Sweet potato fries 5 | Truffle Grana Padano tiger fries 6.5

Puddings

Zesty lemon tart, marshmallow, meringue 7.5

Chocolate fondant, vanilla ice cream, chocolate soil 7.5

Strawberry three-ways; panna cotta, macaroon, sorbet 7.5

Fondue for 2

Classic 3 cheese fondue 28

Emmental, Appenzell, Gruyere, cooked with wine, finished with kirsch, served with bread

add pickles 4 | add seasonal veg 6 | add charcuterie 10

Chocolate fondue 24

The finest Swiss melted chocolate with torn marshmallow & seasonal fruit

Please inform us of any allergies you might have. All our dishes are checked over for allergens and presented in our allergens matrix. Please ask a member of the herd for a look. v = vegetarian vg = vegan gf = gluten free.

Follow us: Facebook @thewhitehausdn, Instagram @thewhitehausdn

