



WHITE LODGE
— FILEY —

STARTERS

Chef's Homemade Soup 7.00
Herbed Croutons

White Lodge Prawn Cocktail 9.00
Brandy Marie Rose Sauce, Crevette

Ham Hock Terrine 8.00
Homemade Piccalilli, Sourdough Toast

Heritage Tomato Salad 8.00
Yellow Courgette Ribbons and a Herb Crumb

Shetland Mussels 8.00
Leek & White Wine Cream Sauce

Grilled Goats Cheese 9.00
Honey & Thyme Peach, Rocket Salad

Camembert 10.00
A Whole Camembert Baked with Rosemary & Honey
with Sourdough Toast and Onion Marmalade

MAINS

Pan Fried Stone Bass 21.00
Samphire, Parmentier Potatoes, Bouillabaisse Sauce

Grilled Lamb Rump 24.00
Charred Summer Vegetables, Arancini Balls, Pea Puree, Mint Sauce

Chicken Supreme 22.00
Wild Mushrooms, Spring Onion Potato Cake, Porcini Velouté

Brined Pork Chop 22.00
Bean & Summer Savoury Cassoulet, Red Wine Jus

Roasted Harissa Cauliflower Tagine 18.00
Cous Cous Cigar, Tahini Yoghurt

Summer Linguine 16.00
Macerated Cherry Tomatoes, Strawberries, Black Olives & Basil, 'Ewe Beauty' Cheese

Dressed Crab Salad 19.00
New Potatoes, Garlic Mayo and Marie Rose Sauce and Brown Bread

8oz Fillet Steak 32.00
Sautéed Onions & Mushrooms, Baked Vine Tomato,
Pickled Onion Rings, French Fries or Rustic Chips

Sauces 3.00
Rich Red Wine | Creamy Peppercorn | Blue Cheese

Extra Vegetables 3.50

Food Allergies & Intolerances: Information about allergenic ingredients for our menu options can be obtained by request from any member of staff.