



WHITE LODGE
— FILEY —

BREAD


Homemade Focaccia 5.00
With Tomato Butter & Maple Bacon Butter

STARTERS

Satay Chicken Skewers 8.50
Mixed Salad Leaves, Soy & Sweet Chilli Dip

Shetland Mussels 10.00
Creamy Chorizo Sauce, Sourdough Toast

White Lodge Prawn & Crayfish Cocktail 9.00
Marie Rose Sauce, Mixed Salad Leaves, Hot Smoked Salmon, Champagne Sorbet

Creamy Mushrooms 7.00 
Served on Homemade Focaccia Crostini



Chef's Homemade Soup 7.00
Crispy Bread Roll, Croutons

MAINS

Market Fish of the Week 26.50
Baked Skrei Cod, Braised Romaine Lettuce, Sundried Tomato Butter,
New Potatoes, Samphire, Charred Pearl Onions

Pan Fried Duck Breast 27.50
Fondant Potatoes, Orange Buttered Carrots, French Orange Sauce

Homemade Oxtail & Onion Pie 22.50
Creamy Mash Potatoes, Seasonal Vegetables, Rich Meaty Gravy

Samfiana 17.50  
Roasted Mediterranean Vegetables, Charred Halloumi, Romesco Sauce, Pesto Genovese
Can be made Vegan, please ask

Yorkshire Wolds Chicken Supreme Coq au Vin 25.00
Potato Gratin, Red Wine Sauce, Carrots, Baby Onions

Surf & Turf 26.50
Pan Fried Pork Tender Loin stuffed with Dried Prunes,
Pan Fried Scallops glazed with a Hoisin Sauce, Salsa Verde, Seasonal Vegetables

Fillet Steak 8oz 36.00
Served with Dauphinoise Potatoes, Charred Tenderstem Broccoli, Fried Onion Ring

Sauces 3.50
Rich Red Wine | Creamy Peppercorn | Blue Cheese

Seasonal Vegetables 4.00

 Vegetarian  Vegan

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