

MENU



BAR SNACKS

- Toasted sourdough, whipped Bovril butter 4.5
- Sausage roll, Coleman's English mustard 4.5
- Black pudding Scotch egg, piccalilli 5
- Roasted red pepper hummus, toasted pitta (vg) 6
- Half pint of prawns, burnt lemon, cocktail sauce 8

TO SHARE

- Coppa, salami, 'nduja, olives, baguette, Bovril butter 20
- Seasonal crudités, summer hummus, mushroom & walnut pâté, olives & pitta bread (vg) 20
- Fondue (for 2 or more) 10 per head
- Classic cheese fondue pot, salami, pickles, cured meats & sourdough
- Add extra meat or vegetables 4

STARTERS

- Soup of the day (v) 5
- Chicken liver parfait, chutney, sourdough 7.5
- Bubble & Squeak, poached egg, crispy bacon, hollandaise 8
- Goat's cheese bonbons, beetroot, mixed leaves, balsamic vinaigrette (v) 7
- Hippo hot wings Chef Lee's hot sauce, Oxford blue cheese dip 7.5
- Beetroot falafels, cashew crème fraîche (vg) 7
- Monkey 47 gin-cured salmon gravadlax, pickled vegetables, sourdough crisps 8

MAINS

- Fish & chips 15
- Bavarian Haus dog, mustard, ketchup, sauerkraut, crispy onion & fries 12.5
- Slow-roasted pork belly, crispy crackling, pulled pork croquette, butternut squash 16
- Flat iron harissa chicken, heritage tomato salad, watercress, harissa mayo 16
- Hippo Haus burger, cheddar, crispy smoked bacon, hay smoked onion sauce, dill pickle, fries 15
- Happy Hippo burger, dill pickle, hash brown, hay smoked onion sauce, fries (vg) 14
- Dry aged sirloin steak served with roasted garlic, confit tomatoes, watercress salad & choice of sauce: peppercorn, stilton or béarnaise 22
- Roasted butternut squash, freekah, spiced falafel & cavolo nero (vg) 14

SIDES - ALL AT 4

- Fries / Buttered greens / Garden salad / Creamed mashed potato / Sweet potato fries 5.5

DESSERTS

- Molten chocolate mud cake, vanilla ice cream 6
- Crème brûlée, orange shortbread 6
- Alpine chocolate fondue 6
- Homemade ice creams 3 per scoop
- Ice cream Sundae special 6
- Apple strudel, salted caramel ice cream 6

Discretionary gratuity will be added to serviced tables and all our tips go to our fantastic hard-working staff.
v = vegetarian vg = vegan. Please let us know if you require information on any of the ingredients we use.

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We would love to hear your thoughts - www.thewhitehaus.co.uk

