ACRE at the white house

Chilled Glass of Valdespino Delicisiosa Manzanilla Sherry £7 Glass of Flint Vineyard Charmat Method Sparkling Rosé £10.5 Duration Brewery Pale Ale - Turtles all the Way Down £7

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Olives Provençal £4

Norfolk Oak Smoked Salami £3 - Parmesan Gougères £3

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Seared Scallops - Melted Leeks - Sherry Vinegar - Capers £16 Butternut Squash Soup - Chilli - Coconut £7

Warm Caramelised Onion Tart - Chèvre - Green Leaves - Dijon Vinaigrette £7

Chicken Liver Parfait - White House Apple & Calvados Chutney - Sourdough Toast £8

Staithe Smokehouse Salmon - Black Pepper - Liliput Capers - Lemon £12

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Confit Leg of Norfolk Duck - Braised Red Cabbage - Roast Norfolk Parsnip - Mash £24

Sirloin Steak - Green Salad - Frites - House Made Green Peppercorn or Béarnaise Sauce £34

Norfolk Pork Loin Chop - Dijon Mustard Sauce - Steamed Greens - Mash £26

Mushroom & Spinach Open Lasagne - Parmesan Cream Sauce £18

Pan Fried Sea Bass - Confit Tomatoes - Shallot - Broccolini - Brown Shrimp Butter - Parmentier Potatoes £

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Fresh Seasonal Vegetables £4
Green Salad £5
Minted Sussex Farm Baby Potatoes £4
Frites £5