

# White City House, Sample Restaurant Menu

## Starters

Bread & dips: taramasalata, white bean (plant based) and ricotta (vegetarian)

Tuna carpaccio, chilli & oregano

Devon crab mayonnaise on toast, red chilli

Aged beef tartare, egg yolk, pecorino

Kelly's No.3 Oysters, shallot vinaigrette

## Vegetables

Aubergine, parmigiana (vegetarian)

Hispi cabbage, romesco, pine nuts (plant based)

Snap peas, whipped ricotta, radishes (vegetarian)

Leeks, sheep's yoghurt, balsamic onions (vegetarian)

Macrobiotic bowl, cauliflower rice, turmeric hummus, sprouts, sauerkraut (plant based)

## Mains

Devon crab linguine, chilli and garlic

Pork milanese, creme fraiche, sage

Wild sea bass, Calabrian chilli, fennel

Norfolk Brick chicken, grain mustard, fennel and apple

Atlantic sea trout, cougette, tomato, aioli

Grass fed sirloin steak, fries, béarnaise

## For two

Tomahawk steak, peppercorn sauce

Native lobster, herb butter, fries

## Sides

Mac & cheese

Tenderstem broccoli (plant based)

Truffle & Parmesan fries

Fries or sweet potato fries (plant based)

Green leaves (plant based)

# White City House, Sample Wine Menu

## Sparkling and Champagne

Prosecco Treviso, DOC, Luna Argenta, Brut, NV (available by glass)  
Thienot, Brut, NV (available by glass)  
Thienot Rose, Brut, NV  
Moet and Chandon, Brut, Imperial, NV (available by glass)  
Moet and Chandon Rose, Brut, Imperial, NV (available by glass)  
Ruinart, Brut NV (available by glass)  
Louis Roederer, Collection 243, Brut NV  
Ruinart, Blanc de Blancs, Brut NV  
Dom Perignon, Brut

## White

Maison Vincent, Languedoc, France (available by carafe and glass)  
Gambellara Classico, Vignamato, Marche, Italy  
Picpoul de Pinet, Luvignac, Languedoc, France (available by carafe and glass)  
Gavi di Gavi, 'La Meirana', Piemonte, Italy (available by carafe and glass)  
Soave Classico, Pieropan, Veneto, Italy  
Sancerre 'Terres Blanches', Thomas, Loire, France  
Pinot Grigio delle Dolomiti, Veneto, Italy (available by carafe and glass)  
Malvasia Puntinata, Principe Pallavicini, Lazio, Italy  
Sauvignon Blanc, Castel Firmian, Trentino, Italy (available by carafe and glass)  
Vermentino di Sardegna, I Fiori, Sardinia, Italy  
Albarino, Estrela, Rias Baixas, Galicia, Spain  
Chardonnay 'Bramito del Cervo', Umbria, Italy  
Grillo, Feudo Arancio, Sicily  
Viognier 'Iles Blanches', Rhone, France  
Chardonnay Reserve, Bousquet, Argentina (available by carafe and glass)  
Lugana, Vigneto la Conchiglia, Lombardy, Italy  
Meursault 'Vieilles Vignes', Burgundy, France  
Cervaro della Sala, Antinori, Umbria, Italy  
Chassagne Montrachet, Gagnard, Burgundy, France

## Red

Maison Vincent, Languedoc, France (available by carafe and glass)  
Primitivo, Visconti della Rocca, Puglia, Italy  
Nero d'Avola, Feudo Arancio, Sicily  
Pinot Noir, Cycles Gladiator, California  
Aglianico, L'Atto, Basilicata, Italy  
Pinot Noir 'Focara', Colli Pesaresi, Marche, Italy (available by carafe and glass)  
Montepulciano d'Abruzzo, Itinera, Italy (available by carafe and glass)  
Merlot, Castel Firmian, Trentino, Italy (available by carafe and glass)  
Rioja 'Capitoso', Bodegas Altanza, Spain  
Barbera d'Alba, Molino, Piemonte, Italy (available by carafe and glass)  
Chateau Boutisse, St Emilion Grand Cru, France  
Barolo Gallinotto Single Vineyard, Italy  
Negroamaro, Salice Salentino Riserva, Puglia, Italy  
Malbec, Reserve, Bousquet, Mendoza (org) Argentina  
Chianti Classico Riserva, Sparviero, Tuscany, Italy  
Il Bruciato, Guado al Tasso, Bolgheri, Italy  
Amarone Della Valpolicella, Alpha Zeta, Italy  
Chateauneuf-du-Pape, Beaurenard, France  
Tignanello, Tuscany, Italy

## Rose

Maison Vincent, Languedoc, France (available by carafe and glass)  
Lady A Provence IGP, France (available by carafe and glass)  
Domaine de Valdition 'Vallon des Anges' Aix en Provence, France (available by carafe and glass)  
Rock Angel Provence, France (available by carafe and glass)  
Chateau D'esclans, Provence, France