



FOR THE TABLE

Sourdough, crisp bread, salted butter	4.5
Deville whitebait, tartare	8.5
Beef shin pasties, mustard mayo	9
Half dozen Jersey No.2 rock oysters, shallot dressing	18

SET LUNCH SAVER

Two courses £27 / Three courses £32

Please note that supplements, table items and side orders will be charged as extras

SIDES

Savoy cabbage, bacon and onion	4.5
Roast squash, goat's curd, seeds and sage	
Garlic and parmesan mashed potatoes	
Triple cooked chips / French fries	
Watercress, chicory and rocket salad, crisp shallots	

thewhiteoak.pub

We hope that our team wow you and we give you the option to tip at your discretion upon receiving your bill. For your convenience, tables of 6 or more will have an optional service charge of 12.5% added to the final bill.

All prices are inclusive of VAT. Game dishes may contain shot.

Please inform us of any allergens and ask to speak to a manager for allergen advice.

LUNCH SET MENU

STARTERS

- Spiced pumpkin soup, 'chorizo' croquette (pb)
- Ash rolled goat's cheese, chicory, beetroot and apple, walnuts
- Pork, black pudding and apple terrine, Waldorf slaw
- Steak tartare, seeded crispbread (3 supp)
- Scottish trout rilette on toast, caperberries
- Grilled smoked mackerel, squid bolognese (3 supp)

MAINS

- Truffled Jerusalem artichoke risotto, burrella (pb)
- Grilled sprouting broccoli, 'haloumi', oyster mushroom, cashew cream, garlic and sorrel (pb)
- Day boat fish and chips, minted peas, tartare sauce
- North Sea cod, cockles, roast fennel, sea vegetables, salsa verde
- Whole Cornish plaice, crayfish, samphire, dill butter sauce (4 supp)
- Double chuck and rib cheeseburger, pickles, triple cooked chips
- Roast Suffolk chicken, butterbeans, bacon, black cabbage
- Shepherd's Pie, glazed carrots (4 supp)
- Haunch of venison, grilled Savoy, wild mushroom bordelaise, shank mac 'n' cheese (6 supp)

35 day aged native breed steaks

- watercress, shallot and caper salad, triple cooked chips
- 220g flat iron (6 supp)
- 300g sirloin (18.5 supp)
- 500g Chateaubriand (22 supp)

Sauces: Béarnaise / Green peppercorn 3.5
Stilton hollandaise / Marmite hollandaise

DESSERTS

- Treacle tart, crème fraîche
- Apple and blackberry crumble, custard
- Dark chocolate mousse, salted caramel
- Vanilla cheesecake, steeped cherries (pb)
- Sticky toffee pudding, clotted cream, butterscotch
- British cheeseboard, sourdough crackers, real ale and onion chutney (6.5 supp)