



STARTERS	Bourbon Glazed Pork Belly Bites GF	8.00
	<i>Chive Sour Cream</i>	
	Whitehall Welsh Rarebit V*	7.00
	<i>on white sourdough with Steak Bacon & Chutney</i>	
	Grilled King Prawns	9.50
	<i>Garlic Butter & Sourdough</i>	
	Pork, Chicken Liver & Penderyn Pate	7.50
	<i>Toasted Sourdough & Chutney</i>	
SALADS	Classic Caesar Salad	7.50
	<i>Crisp Romaine Lettuce, Crunchy Croutons, Shaved Parmesan</i>	
	Add Chicken as a Main	16.00
	Grilled Goats Cheese V	7.50
	<i>Toasted Crouton, Sautéed Leeks</i>	
	Burrata Caprese Salad V	8.00
	<i>Beef Tomato, Fresh Basil, Red Onion Salsa & Balsamic Dressing</i>	
MAINS	Dai Mathews Sirloin Steak GF	28.00
	<i>Grilled Asparagus, Cherry Vine Tomatoes, Rosemary Chunky Chips & Beer Battered Onion Rings</i>	
	Chimichurri or Pink Peppercorn Sauce	
	Pork Belly Porchetta GF	18.00
	<i>Salsa Verde, Roasted New Potatoes & Red Onion</i>	
	Thick Honey Roasted Ham GF	14.00
	<i>Chunky Chips, Peas and Fried Egg</i>	
	Moho Beer Battered Cod GF*	19.00
	<i>House Chips, Peas, Chunky Tartar Sauce, Roasted Lemon</i>	
	Homemade Chicken Kiev	18.00
	<i>Tenderstem Broccoli & Crushed New Potatoes</i>	
	Creamy Spinach, Cherry Tomato & Wild Mushroom Tagliatelle V; VE	16.00
	<i>Garlic Bread</i>	
	Dai Mathews Burger	18.00
	<i>Pretzel Bun, Streaky Bacon, Smoked Cheddar, Burger Sauce & Rosemary Chips</i>	
SIDES	Truffle Chips GF. V	
	Rosemary Chips GF. V. VE	
	Garden Salad GF. V. VE	
	Mac n' Cheese V	
	Moho Battered Onion Rings GF*. V. VE	
	Summer Greens GF. V. VE	

GF – Gluten Free; GF* - Gluten Free on Request; V – Vegetarian; VE – Vegan; VE* Vegan on Request

Please do not hesitate to ask a member of our team if you have any questions or concerns regarding our dishes, their ingredients and allergens.

Please Note: - Vegetable oil used in the kitchen may contain genetically modified soya.

THE WHITE HALL, LLANDOVERY

01550 721139

www.thewhitehall-llandover.co.uk ~ pub@thewhitehall-llandover.co.uk



TO FINISH

Berry Eton Mess <i>Fresh Cream & Crushed Pavlova</i>	6.50
Homemade Sticky Toffee Pudding v <i>Smoked Toffee Sauce & Ice Cream</i>	7.50
Salted Caramel Cheesecake Parfait	7.50
Glazed Lemon Tart <i>Raspberry Sorbet</i>	7.50
Gooseberry, Apple & Treacle Crumble <i>Vanilla Ice Cream or Custard</i>	7.50
Affogato GF. V <i>Iron & Fire Espresso, 2 scoops of Vanilla Ice Cream</i>	5.50
Trio of Sorbets v. VE	5.00

HOT DRINKS

Iron & Fire Coffee	
Espresso - Concentrated shot of coffee	3.00
Doppio - Double shot of espresso	3.50
Americano - Espresso with hot water, with or without milk	3.20
Latte - Espresso with a large portion of steamed milk	3.50
Cappuccino - Espresso, steamed milk & foam with chocolate sprinkle	3.50
Flat White - Espresso with steamed milk	3.50
Mocha - Hot chocolate with a shot of espresso	4.00
Macchiato - Shot of Espresso with a dollop of steamed milk	4.00
Luxury Hot Chocolate	5.00
<i>White Chocolate or Milk Chocolate</i> <i>With Cream & Marshmallows</i>	
Welsh Herbal & Fruit Teas	3.00
<i>Peppermint; Green; Earl Grey; Camomile</i> <i>Lemon & Ginger, Cranberry & Raspberry; Mixed Berry</i>	
Liqueur Coffee	6.50
<i>Choice of Baileys, Tia Maria, Penderyn Whiskey, or Cointreau</i>	

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