

# PLEASE SEE OUR BOARDS FOR TODAY'S SPECIALS

## SUNDAY MENU

### STARTERS

**Soup of the Day** 5.50

Homemade in a traditional manner using fresh seasonal market produce

**Posh Prawn Cocktail** 8.50

Tasty large prawns, Marie Rose sauce, topped with a large crevette

**Chicken Liver & Brandy Pâté** 6.50

Homemade red onion chutney and toast

**Smoked Salmon** 8.50

Oak smoked Scotch, the best, with horseradish crème fraiche & capers

**Garlic Mushrooms** 6.00

Fresh button mushrooms in a garlic & cream sauce with crusty bread

**Whitebait** 5.50

A true classic with Chef's homemade tartare sauce

**Tempura King Prawns** 8.50

Large king prawns in a light tempura batter with sweet chilli dipping sauce

**Chef's Yorkshire Puddings** 4.50

Homemade onion sauce and roast gravy

### FROM THE GRILL

All grills are served with hand cut chips, creamed spinach, mushroom & tomato garnish

**10oz Sirloin** 20.00

**12oz Rib Eye** 24.50

**8oz Fillet** 25.50

**Accompanying sauces** 3.00

Peppercorn / Diane / Colston Basset Stilton / Béarnaise

### SUNDAY ROASTS

**Roast Beef** 17.50

Roast mature Scotch sirloin of beef, Yorkshire pudding, triple cooked roast potatoes, creamy mash, fresh seasonal vegetables, onion sauce and roast gravy

**Roast Lamb** 15.50

Roast leg of English lamb, Yorkshire pudding, triple cooked roast potatoes, creamy mash, fresh seasonal vegetables and roast gravy

**Roast Pork** 14.00

Roast loin of local outdoor reared pork, Yorkshire pudding, triple cooked roast potatoes, creamy mash, sage & onion stuffing, fresh seasonal vegetables, roast gravy and apple sauce

**Roast Chicken** 12.50

Roast free range English chicken breast, Yorkshire pudding, triple cooked roast potatoes, creamy mash, sage & onion stuffing, fresh seasonal vegetables and roast gravy

**Add Cauliflower Cheese** 4.50

to your roast, serves 2/3

### PUB CLASSICS

**Salmon** 14.00

A fillet of fresh Scottish salmon, hollandaise sauce, new potatoes, fresh seasonal vegetables

**Fish and Chips** 13.00

A large fillet of fresh Grimsby fish cooked in Chef's own Timothy Taylor batter, hand cut chips, homemade mushy peas and chunky tartare sauce

**Chicken Caesar Salad** 12.00

Free range English chicken breast on mixed leaf salad, parmesan, croutons and creamy Caesar dressing

### CHILDREN (UNDER 12 ONLY)

**Roast Sirloin of Beef** 9.00

Yorkshire pudding, fresh seasonal vegetables and roast gravy

**Roast Loin of Pork** 7.50

Yorkshire pudding, fresh seasonal vegetables and roast gravy

**Roast Leg of Lamb** 8.00

Yorkshire pudding, fresh seasonal vegetables and roast gravy

**Roast Chicken Breast** 7.00

Yorkshire pudding, fresh seasonal vegetables and roast gravy

**Sausage**, chips and beans 7.00

**Fish**, chips and garden peas 7.00

**Homemade Chicken Goujons** 7.00

chips and garden peas

### VEGETARIAN

**Aubergine 5 Nut Roast** 12.00

Yorkshire pudding, triple cooked roast potatoes, fresh seasonal vegetables, vegetarian gravy

**Chef's own Mushroom Stroganoff** 12.00

With rice and fresh seasonal vegetables

**Vegetarian Burger** 12.00

Beer battered onion rings, hand cut chips, coleslaw

As all our food is freshly prepared to order, this may result in a delay at busy periods. We will endeavour to keep this to a minimum but please be patient. Please be aware, although every care has been taken, fish and meat may contain bones and game may contain shot.

If you have any special dietary requirements please inform us when you order. For full allergen information please ask a member of staff.

All tables are allocated on a 2 hour time basis from time of booking.



# WHITEHOUSES



*Seasonal traditional dining at its very best*

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