



The White House
WILLITON

2 courses £20
3 courses £24

STARTER

Soup of the Day
Served with crusty baguette

Chicken Livers
Served on sourdough bread with
caramelized onions, pear and apple

Mussels
Cooked in a buttery white wine sauce and
served with crusty baguette

Lamb Kofta (GF)
Served with cool tzatziki

Squid Fritter (GF)
Served with homemade garlic aioli

Garlic Mushrooms
Topped with our house breadcrumb mix and
finished with a sprinkling of parmesan

Sharing Mezze Platter (for 2)
A mouth-watering platter of naan bread,
ratatouille, tzatziki, olives and tabbouleh salad
topped with your choice of 3 of the following
skewers:
Chicken, Lamb Kofta, Haloumi or Beef.

MAIN

Venison Sausage Coil
Succulent venison sausage served with mashed
potatoes, steamed vegetables and a
red wine gravy

Lamb Kofta
Lamb kofta topped with tzatziki and harissa
chilli paste resting on a bed of naan bread and
tabbouleh salad

Beef Stew (GF)
Slow cooked tender beef stew served with mashed
potatoes and steamed vegetables.
*Swap beef stew for our ratatouille and
make it meat free*

Spinach & Chickpea Curry (GF, V, Vegan)
Spinach and chickpeas cooked in a chai-spiced
tomato sauce. Served with fluffy rice.

Fish Cakes
Our homemade fish cakes, served on a bed of
fresh salad with tartare sauce

Pork Belly (GF)
Crispy pork belly served with roasted
vegetables and potatoes and topped with a
butternut squash and truffle puree.
Served with local cider gravy

Chicken Milanese
Chicken breast coated in our special house panko
breadcrumb mix. Served with fries

Seafood Linguini
Our seafood mix served with linguini pasta all
coated in a chilli and tomato sauce

wild Mushroom Risotto (GF)
Risotto rice delicately cooked with tomatoes, wild
mushrooms and tarragon. Finished with a drizzle
of truffle oil

Lemon and Thyme Chicken Risotto (GF)
Lemon and thyme roasted chicken breast served on
a bed of creamy mushroom, asparagus and cherry
tomato risotto