

DINE AT HOME MENU - £30

FOR COLLECTION FRIDAY 10TH OR SATURDAY 11TH JULY

SOURDOUGH LOAF, NETHEREND BUTTER
(ALLERGENS: GLUTEN, DAIRY)

MUGWORT SMOKED BEETROOTS

TREELY FARM BLACK PUDDING, CARAMELISED ONION,
AROMATIC HERBS & FLOWERS

(ALLERGENS: DAIRY)

BAKED HALIBUT FILLET

TREE CABBAGE, BROAD BEANS, VIN BLANC SAUCE

(ALLERGENS: DAIRY, FISH, SULPHITES)

WILD STRAWBERRY & PINEAPPLE WEED CHOUX

STRAWBERRY COMPOTE, ALMOND CROUSTILLANT

(ALLERGENS: DAIRY, EGGS, GLUTEN, MILK, NUTS)

ADD A CHEESE COURSE FOR TWO - £10
A SELECTION OF 3 CHEESES FROM MARCHES DELI,
MONMOUTH

PLEASE CONTACT US FOR VEGETARIAN OPTION

*DETAILS OF HEATING AND SERVING WILL BE PROVIDED WITH
YOUR MEAL.*

*TO ALLOW US TO PREPARE YOUR MEAL, PLEASE PRE ORDER
BY 5PM ON TUESDAY 7TH JULY*

*TO ORDER PLEASE EMAIL INFO@THEWHITEBROOK.CO.UK -
[PROVIDING CONTACT PHONE NUMBER](#). ALL ORDERS WILL BE
CONFIRMED BY PHONE, TAKE PAYMENT AND ARRANGE
COLLECTION TIME ON EITHER FRIDAY 10TH OR SATURDAY
11TH JULY.*

*IF YOU WOULD LIKE TO ADD A BOTTLE OF WINE WITH YOUR
MEAL, WE CAN OFFER 30% OFF YOUR SELECTION FROM OUR
WINE LIST. PLEASE SEE OUR WEBSITE FOR WINE LIST.*