

From 6pm daily



## A La Carte Menu

### Pre-Starters

- Vines Sourdough & Hand Rolled Flavoured Butters £3.50** (VG)  
**Nocellara & Kalamata Olives £3.50** (VG, VE, GF)  
**Smoked Almonds £3.50**

### Starters

- Crab Pâté**, homemade crumpets, preserved lemon, watercress **£8.50** (GFA)  
**Salmon Gravavlax**, Lagavulin 16, black treacle, rye **£9.50** (GFA)  
**Crispy Pork Belly**, blackberry, apple, celeriac **£8.50**  
**Pan Fried Pigeon**, caramelised chicory, carrot & chocolate **£8.50** (GFA)  
**Spiced Pumpkin Soup**, toasted seeds, vanilla rum **£5.95** (VE)  
**Charred Goats cheese**, macerated figs, walnut, sourdough crisp bread **£8.00** (VG, GFA)

### Mains

- Pan Seared Duck Breast**, celeriac, cherries, confit leg croquette **£24.95** (GFA)  
**Porter Braised Short Rib**, celeriac mash, horseradish dumpling, caramelised cipollini, roast baby carrot **£23.50**  
**Pan Fried Halibut**, curry sauce, tempura cauliflower, Pak choi **£24.95**  
**Wild Mushroom & Butternut Squash Wellington**, sauteed spinach, roasted baby vegetables, merlot sauce **£18.95** (VG)  
**Beef Wellington**, pommes purée, roasted baby vegetables, bordelaise **£39.95**

### Classics

- House Burger**, truffle gouda, onion jam, rocket, milk bun, tempura pickle, skin on fries **£18.95**  
**Battered Haddock**, triple cooked chips, pea puree, charred lemon, homemade tartar sauce **£16.95**  
**Chicken Milanese**, parmentier potato, truffle parmesan cream **£18.95**  
**Pearl Barley Risotto**, dashi, black sesame **£15.95**

### Salads

- Chimichurri Celeriac**, rocket, puy lentils, chilli, red onion, feta, grilled chicken **£14.95**  
**Beetroot & Orange**, spinach, olives, black garlic, scorched goats cheese **£14.95** (VG)  
**Heritage Carrot & Spelt**, watercress, spinach, dukkah, preserved lemon, yoghurt dressing, grilled halloumi **£14.95**

### Grill

- Sauces £3.50**  
Truffle Bearnaise, Brandy Peppercorn, Smoked Garlic & Bone Marrow butter  
**8oz Fillet Steak £35.95 • 8oz Sirloin Steak £28.00 • 8oz Ribeye Steak £28.00**  
Roasted vine cherry tomatoes, field mushroom, twice cooked chips, watercress

### Sides

- Winter Salad**, micro herbs, chimichurri dressing  
**Twice Cooked Chips**, smoked salt  
**Braised Red Cabbage**, mulled wine  
**£5.00 each**  
**Mac & Cheese**, straw onions, truffle  
**Baby Root Vegetables**, maple, nutmeg  
**Gratin Potatoes**, confit garlic, thyme

### Desserts, Coffee, Cakes

- Selection of ice-creams or Sorbets £6.00**  
**Banana Soufflé**, toffee ice cream, banana bread **£8.50**  
**Pear Tart Tatin**, brandy ice-cream **£8.50**  
**Malt Chocolate Tart**, Guanaja, toasted marshmallow, muscovado **£9.00**  
**Espresso Tiramisu**, Crème de Châtaigne, dulcey, hazelnuts **£9.00**  
**Lincolnshire Cheeses**, plum loaf, chutney, grapes, celery, biscuits **£12.00**

RESTAURANT@WHITEHART-LINCOLN.CO.UK • 01522 526222 • WHITEHART-LINCOLN.CO.UK

If you are concerned about any food allergies or intolerances, please speak to any member of the team, who will be delighted to assist.

(DF/A)=DAIRY-FREE, (GF/A)=GLUTEN FREE/AVAILABLE, (VE/A)=VEGAN/AVAILABLE, (VG/A)=VEGETARIAN/AVAILABLE

All prices are inclusive of VAT at the time of service. A discretionary gratuity of 10% is added to the total bill and divided fairly between the staff and independently from the business.

## Our Wines

*Welcome to the enchanting world of wine. A beverage that has captivated hearts and palates for centuries; wine embodies elegance, sophistication, and a timeless allure. Let its vibrant colours, tantalizing aromas and exquisite flavours transport you to vineyards and landscapes, igniting each of your senses to resonate with cultures and continents. All our wines are also available in 125ml measures.*

<b>Red</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>	<b>White</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
<i>Easy drinking &amp; fruity</i>				<i>Steely, crisp, mineral &amp; dry</i>			
Castelão, Cintila, Portugal, 2022	5.75	7.90	24.00	Fernao Pires, Cintila, Portugal, 2022	5.75	7.90	24.00
Merlot, Tierra Antica, Valle Central Chile, 2021	6.75	8.90	27.00	Pinot Grigio, Elfo Sanchetto, Emilia Romagna, Italy, 2021	6.70	9.50	28.00
Grenache Noir, Saint- Guilhem-le-Désert, 2020			33.00	Sauvignon Blanc, Terre De Soleil, Languedoc, France, 2021	6.75	8.90	26.00
Pinot Noir, Tuatara Bay, Marlborough, New Zealand, 2020			44.00	Piquepoul, Terret 'L'Arête de thau, Languedoc, France, 2022	7.00	9.90	29.00
Fleurie, Oliver Ravier, Beaujolais, France, 2021			47.00	Lomond estate SSV', Cape Agulhas, South Africa, 2022			37.00
				Pecorino 'Belato', Carminucci, Marche, Italy, 2021			39.00
<i>Medium bodied</i>				Gavi del commune Di Gavi, Fossili, Piedmont, Italy, 2022			41.00
Malbec, El Camino, Mendoza, Argentina, 2021	6.75	8.90	27.00	Pouilly-Fumé, Domaine Tabordet, Loire, France, 2021			56.00
Chateau Saint-Romans, Bordeaux, Languedoc, France, 2021			30.00				
Rioja, Crianza Rivallana, Rioja, Spain, 2020	8.00	11.00	33.00	<i>Aromatic &amp; fruity</i>			
Sangiovese Cabernet Sauvignon, Moma, Italy, 2020			43.00	Chenin Blanc, 'Founders', Swartland Winery, South Africa, 2022	6.90	9.40	28.00
Chateau Boutisse, Saint-Émilion Grand Cru, Bordeaux, France, 2018			68.00	Zibibbo 'Vitese', Colombia Bianca, Italy, Scilly, 2022			31.00
				Sauvignon Blanc, Faultline, Marlborough, New Zealand, 2022	9.00	12.00	36.00
<i>Full complex &amp; rich</i>				Sauvignon Blanc, Bishops Leap, Marlborough, New Zealand, 2022			38.00
Shiraz, Boundary line, Australia, 2020	6.80	8.90	26.00	Viognier, '1753', Chateau de campuget, Languedoc, France, 2022			40.00
Cabernet Sauvignon, Domaine des Pourthié, Languedoc, France			31.00				
Old Vines Zinfandel, Maggio, California, USA			40.00	<i>Full, complex &amp; rich</i>			
Primitivo di Manduria, Talò, San Marzano, Apulia, Italy			42.00	Chardonnay Unwooded, Reserva, Valle de Curicó, Chile, 2022	7.15	9.80	29.00
Barolo 'Patres', San Silvestro, Piedmont, Italy			63.00	Pinot Gris, 'The Nest' Lake Chalice, New Zealand, 2022			42.00
Rioja reserve, Vina Alberdi, Rioja, Spain			57.00	Albariño, Coral do mar, Pazo do Mar, Galicia, Spain, 2022			45.00
Chateauneuf-du-Pape, Domaine de la Solitude, Rhône, France			89.00	Petritis' Limassol, Kyperounda, Limassol, Pitsillia, Cyprus, 2021			46.00
Chateau Leoville Barton, La Réserve, Bordeaux, France			109.00	Fiano di Avellino, 'Pietraclada', Campania, Italy, 2021			59.00
Gervay-Chambertin, Domaine Bidault, Burgundy, France			126.00	Rioja Blanco, 'Edicion Limitada', Nivarius, Rioja, Spain, 2018			50.00
				Chablis, Thomas Labille, Burgundy, Chablis, France, 2022			60.00
				Meursault 1er Cru, La Pièce Sous le Bois, Burgundy, France, 2018			121.00

<b>Rosé</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>	<b>Champagne</b>	<b>125ml</b>	<b>Bottle</b>
Cintila, Peninsula de Setubal Portugal, 2021	5.75	7.90	24.00	Bernard Remy Brut, Champagne, France, NV	13.00	65.00
Syrah Grenache, 'Le Campuget', Languedoc, France, 2021	6.50	8.90	26.00	Pol Roger, Brut reserve, Champagne, France, NV		85.00
Zinfandel Blush, Misty peak, California, U.S.A. 2021	6.75	8.60	26.00	Laurent Perrier, Cuvee Rosé, Champagne, France, NV		155.00
'Cuvée Marie Christine', Côtes de Provence, France, 2021			44.00	Pol Roger, Brut Vintage, Champagne, France, 2015		160.00

<b>Sparkling</b>	<b>125ml</b>	<b>Bottle</b>	<b>Dessert</b>	<b>125ml</b>	<b>Bottle</b>
Prosecco extra dry, Canal Grando, Veneto, Italy, NV	8.00	34.00	Botrytis Semillion, Reserve, Southeastern Australia, Riverina, 2019	9.50	32.00
Prosecco Rosé Brut, Sacchetto, Veneto, Italy, 2021		38.00	Elysium Black Muscat, California, Quady, USA, 2021		38.00
Cuvee Brut, Chalklands Classic, Simpson, Kent, England, NV		62.00	Chateau Suduiraut, Castelnau de Suduiraut, Sauternes, France, 2016		48.50

