

Welcome to the Conservatory Restaurant at the White House Hotel.

For dinner inclusive guests, the four course table d'hôte menu is included.  
Our menu is created with seasonal, local produce and is fully traceable so if you have any allergies,  
please let one of our servers know.

Our dishes are garnished with textures and flavours we believe complement the main ingredients,  
but we are happy to serve amended dishes on request.

If you are staying with us for an extended period you are welcome to place a meal request  
- with 48 hours' notice we should be able to source the ingredients for you.

**Luke Peat**  
**Head Chef**

### **Before you dine**

Two Herm oysters with a glass of champagne  
(£10.95 supplement)

### **Daily Changing Specials**

#### **Starters**

(V) Juice Cured Cous-Cous  
*bitter leaves, grapefruit*  
Confit Rabbit Pot  
*carrot jam, crisp bread*

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(V) Butternut Squash  
Passionfruit Sorbet

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#### **Mains**

32 Dried Aged Beef Fillet  
*celeriac purée, romesco, chimichurri, spinach*  
Local Line Caught Pollock  
*cauliflower purée, local round beans, Guernsey spinach*  
(V) Bean and Quinoa Chilli Con Carne

### **Chef's Signature Platters**

#### **Seafood Platter for Two - £20 per person supplement**

*whole lobster, 2 Herm oysters, smoked salmon, mackerel pâté, 4 king tiger prawns,  
razor clams, white Sark chancre crab meat, rustic bread, hand cut chips*

#### **Meat Board to Share**

Spring Rack of Lamb  
*mint, new potatoes, mixed local veggies, lotus root chips*

#### **Dessert**

Opera  
*layers of almond sponge cake soaked in coffee syrup,  
layered with ganache and coffee buttercream, and covered in a chocolate glaze*

#### **Today's Cheeses**

Le Rustique Camembert  
*Le Rustique Camembert is made exclusively from milk collected locally near  
our cheese factory in Normandy. Intense flavour and creamy texture*

Shepherds Purse Yorkshire Blue  
*mild and creamy blue-veined cheese, made from cows milk from Yorkshire*