

# JAMES AND WHITE

BAR AND KITCHEN

## CANAPES

**SALT AND PEPPER SQUID**  
Sweet chilli mayonnaise

**CHICKEN LIVER PATE**  
House red onion marmalade, sourdough

**HALOUMI FRIES**  
Chipotle mayonnaise (v)

**SWEET POTATO FALAFEL**  
Homemade, tsatsiki

**THICK CUT SMOKED SALMON**  
Horseradish creme fraiche, sourdough

**TEMPURA PRAWNS**  
Sweet chilli dip

## MAINS

### 8OZ SIRLOIN STEAK

Served on a sizzling hot volcanic rock for you to cook on yourself at the table! Farm Assured UK reared steak aged for minimum 30 days by our New Forest family butcher. Served with pea top salad, roasted vine tomatoes, grilled flat mushroom, shoestring fries and peppercorn sauce. (£3.00 Supplement)

### BLACK COW CHEESE & BACON BURGER

Homemade from farm-assured UK beef, cooked medium and served in a toasted sourdough & brioche blend bun with best back bacon & Dorset's premium Black Cow Cheddar, iceberg lettuce, beef tomato, red onion, gherkin, house burger sauce, coleslaw and shoestring fries

### CHICKEN & CHORIZO SKEWER

With a Moroccan stew of peppers, chickpeas, sweet potato, lentils, apricots and spices, tabbouleh cous-cous salad, humus & tsatsiki, iceberg lettuce, fresh tomato & warm khobez flat breads

### MSC SUSTAINABLE FISH & CHIPS

Beer battered with chunky chips, homemade mushy peas, char-grilled lemon and house tartare sauce.

### HALOUMI (v) OR FALAFEL SKEWER

With a Moroccan stew of peppers, chickpeas, sweet potato, lentils, apricots and spices, tabbouleh cous-cous salad, humus, iceberg lettuce, fresh tomato & warm khobez flat breads

## DESSERTS

### CHOCOLATE BROWNIE

White chocolate chips, vanilla bean ice cream or cream

### HOUSE CHEESECAKE

Deconstructed vanilla cheesecake and raspberry coulis

### SORBET

New Forest Sorbet and fresh fruit salad

### AMY'S FAILING SUNDAE

Salted caramel and honeycomb ice creams with honeycomb, fudge pieces, ginger nuts, cream, toffee and caramel sauces and wafer

£30 PER PERSON

## WINE

RED	175ML	250ML	BOTTLE
<b>PLATE 95, MERLOT, CHILE</b> .....	5.50	6.90	19.50
A fruity, spicy red wine that has a nice balanced palate.			
<b>GRAPEFUL DEAD, SHIRAZ, AUSTRALIA</b> .....	5.80	7.75	21.00
An off-dry, mid-bodied fruity red that is soft in acidity and tannin.			
<b>DEAD MANS DICE, MALBEC, ARGENTINA</b> .....	6.70	8.50	25.00
Deep and vibrant Malbec with an intense nose plum, damson and dark chocolate aromas.			

ROSE	175ML	250ML	BOTTLE
<b>PONTE, PINOT, ITALY</b> .....	5.80	7.75	21.00
A fresh and youthful off-dry wine that has a lovely rose petal pink colour.			
<b>HENRI GAILLARD C.D PROVENCE FRANCE</b> .....	7.25	9.50	28.00
A classic French rose, bone dry and light bodied with delicate red fruit.			

WHITE	175ML	250ML	BOTTLE
<b>PLATE 95, SAUVIGNON BLANC, CHILE</b> .....	5.50	6.90	19.50
Fresh and zesty with ripe tropical fruit flavours			
<b>PONTE, PINOT GRIGIO, ITALY</b> .....	5.80	7.75	21.00
Very light, revealing just a hint of green fruit.			
<b>CLOUD ISLAND, MARLBOROUGH SAUV.BL, NZ ...</b>	7.25	9.50	28.00
Fresh and juicy with tropical fruit flavours and zingy acidity. A great example of the region.			

SPARKLING	125ML	BOTTLE
<b>PONTE, PROSECCO</b> .....	6.70	30.00
Clean, dry and crisp with a creamy finish. An excellent example.		
<b>H.LANVIN &amp; FILS BRUT, CHAMPAGNE</b> .....		55.00
Golden in colour with fine bubbles, this elegant champagne is fresh on the nose with a rounded toasty palate.		

### DEPOSIT

1. We ask for a £10 per person deposit at the time of booking. This can be paid in cash or by debit / credit card over the phone or in person.
2. Deposit is deducted from the total cost of your bill.
3. Deposit is fully refundable should a cancellation be made 48hrs prior to your booking time.
4. We are unable to provisionally hold tables without a deposit.

### OTHER

1. A discretionary service charge of 10% is added to groups of six or more.
2. Please inform us of any delay to your arrival time. Unless otherwise informed we serve starters 20 minutes after booking time.
3. Group Menus are subject to availability and we are unable to host large parties in busy periods.
4. For information regarding Private Hire please email [info@jamesandwhite.com](mailto:info@jamesandwhite.com)

### PRE-ORDERING

1. Please Pre-order your meal using the pre-order form.
2. You can drop in the pre-order to the restaurant or email it to [info@jamesandwhite.com](mailto:info@jamesandwhite.com)
3. Please submit your pre-order a 48hrs prior to your booking. Many of our suppliers are specialist independents and so the more notice of an order the better.
4. Please note, where required, without a pre-order we will be unable to host your party.
5. Please use a new pre-order sheet for each table in your party. For table sizes and plans please call the restaurant.
6. After completing the pre-order form; please save the file with your booking name before attaching to an email.
7. Please include steak cooking instructions and any allergy information in the notes section of the form. If, due to allergies you require a different meal, please just let us know.
8. If you wish to pre-order any drinks including wine for the table; please just let us know via phone or email.