

 AA Rosettes

“I recommend you go quickly”★★★★☆
John Walsh, The Independent (food and service)

“Do go”★★★★☆
A A Gill, The Times

“Whitechapel Gallery has cuisine down to fine art”★★★★☆
Fay Maschler, Evening Standard

Whitechapel
Gallery
Dining Room

Dining Room set menu

£18.00 for 2 courses

£23.00 for 3 courses

On arrival

Unlimited chilled still or sparkling filtered water <i>(10p goes to the 'JUST A DROP' appeal**)</i>	<i>per person</i>	£0.60
Spelt and sunflower bread, butter		£2.00
Chapel Down English strawberry bellini		£8.50

Starter

Squash

Roasted Crown Prince velouté, Parmesan popcorn, micro basil

Ham, pea and egg

Gloucester Old Spot pork terrine, fresh pea and Gala apple salad, pan-fried quails egg

Seafood salad

Marinated Scotch mussel, squid, clams, shaved fennel and battered crab

Mains

Pan-fried sea trout

Baked Cornish early potatoes, baby gem, broad beans, creamed sweetcorn puree

Roast supreme of free range chicken

Summer vegetables, tomato and tarragon toast, nettle scented consommé

Twice baked courgette soufflé

Cashel blue, sorrel, confit lemon

Sides

Ask your server for today's selection £2.75

Dessert

Victoria plums

Macerated blackberries, plum wine jelly, mint, honey dew melon soup

Strawberries

English strawberries, lemon verbena, lavender shortbread

Cheese

Pressed Sharpham brie, thyme, juniper and Clementine, oat crackers, celery

HEAD CHEF: Michael Paul. Michael's food is always seasonal, sustainable, sourced from quality suppliers using local produce wherever possible and he ensures that we only buy from responsible British farmers who make animal welfare a priority. Child-friendly dishes and portions are available on request. Please inform your waiter if you have nut or other food allergies.
* *dish contains nuts*

All prices include VAT at 17.5%. A discretionary service charge of 12.5% will be added to your bill and is shared fairly amongst the staff who are also paid above the minimum wage.