

 AA Rosettes

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

"Do go" ★★★★★
AA Gill, The Times

"Whitechapel Gallery has cuisine down to fine art" ★★★★★
Faye Maschler, Evening Standard

Whitechapel
Gallery
Dining Room

Dinner menu

On arrival

Unlimited chilled still or sparkling filtered water (*10p goes to the 'JUST A DROP' appeal***) per person £0.60

Spelt and sunflower bread, butter £2.00

Starter

Scallops £6.25
Seared scallops and cauliflower soup, sautéed sea kale

Berkswell £6.75
Shaved Berkswell, soft boiled hen's egg, baby spinach, confit lemon

Cured ham £7.25
Treaty Farm beech cured ham, rhubarb chutney, fine mixed leaves

Quail £7.25
Char-grilled quail, frisee salad, quince, blood orange dressing

Mains

Sea trout £17.25
Pan-fried sea trout, buttered Jersey Royals, samphire, Scottish mussel broth

Lamb £18.50
Char-grilled rump of Romney Marsh lamb, wild garlic potato terrine, roast red pepper and saffron dressing

Tart £14.50
Red onion tart tatin, Ribblesdale goat's cheese, balsamic

Calves liver £17.75
Caramelised calves liver, parmesan polenta, purple sprout broccoli and caper sauté

Sides

Ask your server for today's selection £2.75

Dessert

Chocolate £6.25
Warm Jivara chocolate fondant, caramelised pineapple, lavender

Vanilla £5.75
Crème brûlée, mango and mint salsa, vanilla shortbread

Rhubarb £5.75
Rhubarb and almond tart, rose water crème fraîche

Cheese £7.25
Selection of British cheeses, chutney, biscuits, hazelnut raisin bread

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.