

# Dinner Menu

Available July - September. Monday - Saturday. 7pm to 8.30pm.



## NIBBLES

<b>Tempura Broccoli</b>	5.5
<i>Ponzu dipping sauce (Ve, GF*)</i>	
<b>Bubble &amp; Squeak Bites</b>	6
<i>With bacon and served with cranberry relish</i>	
<b>Burnt Pepper &amp; Goats' Cheese Arancini</b>	6.5
<i>Tomato chutney (V)</i>	
<b>Herb Pitta Chips</b>	6
<i>Roast red pepper &amp; chilli hummus (Ve)</i>	

## STARTERS

<b>Soup Of The Day</b>	9.5
<i>Served with homemade fresh bread (V, GF*)</i>	
<b>Beef Tartare</b>	12
<i>Crispy capers, lemon and rosemary vinaigrette, pickled shallots and a blue cheese foam (GF, DF*)</i>	
<b>Charred Watermelon</b>	10
<i>Watermelon consomme, mint and pomegranate salad with salted sunflower seeds (Ve, GF)</i>	
<b>Tandoori Spiced Scallops</b>	13.5
<i>Sweetcorn puree, pickled cucumber, broad bean salsa and a black olive crumb (GF)</i>	
<b>Korean Style Pork Belly</b>	11.5
<i>Fennel puree, spiced cashew nuts with roast tomato chutney and a BBQ glaze (GF)</i>	
<b>Burrata Salad</b>	10.5
<i>Grilled peach, heritage tomatoes, tomato jam and basil pesto with a hazelnut crumb and fennel pollen (V, DF)</i>	

## MAINS

<b>Roast Monkfish</b>	29
<i>Saffron potatoes with spinach and chorizo fricassee sherry glazed shallots and red pepper relish (GF, DF)</i>	
<b>Pan Fried Seabass</b>	22
<i>Confit potatoes, carrot puree, sea vegetables and shellfish bisque (GF)</i>	
<b>Spinach Rolled Lemon Sole</b>	24
<i>Served with shrimp beignets, samphire, crispy potato, prosciutto, and tarragon sauce</i>	
<b>Lamb Rump</b>	32
<i>Charred corn, braised baby onion, pea puree, dauphinoise potatoes with a sticky rosemary jus</i>	
<b>Stuffed Chicken Supreme</b>	24
<i>Confit leg pithivier, glazed carrots, soubise sauce and a blackberry reduction</i>	
<b>Fillet of Beef</b>	34
<i>Pressed garlic and horseradish potatoes, glazed baby beetroot, broad beans, madeira sauce (GF)</i>	
<b>Miso Glazed Aubergine Schnitzel</b>	22
<i>Caponata, coconut curry sauce, goats curd with toasted almonds (V, DF*)</i>	
<b>Pan Fried Thyme Gnocchi</b>	21
<i>Summer vegetables, basil pesto, gruyere and sage sauce, toasted almonds (V)</i>	

## FROM THE GRILL

<b>10oz Sirloin Steak</b>	32
<i>Vine tomatoes, flat mushroom, dressed rocket, triple cooked chips and bone marrow butter (GF*, DF*)</i>	
<b>Herbed Chicken Breast Burger</b>	26
<i>Lettuce, tomato, red onion, brioche roll, peri peri mayo, skinny fries</i>	
<b>Whitley Beef Burger</b>	21
<i>Lettuce, tomato, red onion, gherkins, brioche roll with chilli, garlic aioli, skinny fries</i>	

## SIDES

<b>Summer Greens</b>	5
<i>Caraway butter (V, GF)</i>	
<b>Triple Cooked Chips (V)</b>	6
<b>Orange Glazed Carrots (V, GF)</b>	6
<b>Garlic Buttered Broad Beans &amp; Peas (V, GF)</b>	6
<b>Sauteed New Potatoes (V, GF)</b>	6

## DESSERTS

<b>Iced Gooseberry Parfait</b>	10.5
<i>Blackberry cremeux, caramelised nuts, blackberry gel and sour cream, gin. (V, GF)</i>	
<b>Whitley Hall Eton Mess</b>	10.5
<i>Whipped white chocolate ganache, berry sorbet, fresh strawberries and meringue (V, Ve*, GF)</i>	
<b>Salted Honey Cheesecake</b>	10.5
<i>Honeycomb, boozy cherries, pistachio crumb, pistachio ice cream and served with a vanilla and cherry gel (V)</i>	
<b>Homemade Hot Pudding of the Day</b>	9.5
<i>Pouring cream, ice cream, or custard (V)</i>	
<b>Brandy Snap Basket</b>	9.5
<i>Selection of ice creams and sorbets (V, Ve*, GF)</i>	
<b>Selection of Cheese and Biscuits</b>	15
<i>Celery, grapes, homemade chutney (V, GF*)</i>	
<b>Dessert Sharing Platter</b>	21
<i>Selection of smaller desserts (V*, GF*)</i>	

V - Vegetarian GF - Gluten Free DF - Dairy Free Ve - Vegan

A discretionary 10% service charge will be added to your bill. Please always inform your server of any allergies before placing your order as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters' stations or your waiter can bring you a copy. Dishes with an asterisk can be altered to accommodate dietary requirements

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