Starters

Roasted Red Pepper & Sweet Potato Soup
Smoked almonds £5.50

Confit Duck Terrine
Cherry & armagnac chutney, smoked almond
sour dough crostini with truffle & honey dressing £8.25

Pan Seared Wood Pigeon
Crispy pancetta puy lentils. roast salsify blackberry jus
£7.95

Crispy Spiced Soft Shelled Crab
Chilli & lime, patatas bravas, coriander & sesame salad
£8.95

Sharing Seafood Platter (2 persons)
Soft shelled crab, garlic king prawns,
twice baked smoked salmon soufflé, salt & pepper squid,
garlic aioli, sweet chilli dip £17.95

Twiced Baked Smoked Applewood Cheese Souffle
Bacon jam, citrus salad £7.50

Ham Hock, Pea & Polenta Cake
Poached egg, hollandaise, toasted muffin £6.95

Main

Duo of Lamb
Braised lamb, lamb rack, sweet potato fondant, poached
peaches, whipped goats cheese, wye valley asparagus,
lamb jus £19.00

Trio Of Pork
Loin, belly, pork croquette, pomme anna, roast plums,
koffman cabbage, tenderstem broccoli cider sauce £18.95

Twice Baked Red Pepper Souffle
Red pepper piperade, salsa verde, nut tuile, roasted
caponata vegetables £15.25

Monk Fish Wrapped in Parma Ham
Baby fennel, buttered ruby chard, assorted beetroot,
potato terrine, maltaise sauce £19.75

Coley Supreme
Pancetta, puy lentils, garlic aioli, petit pois a la francaise
£15.45

Chicken Supreme
Churchill farm chicken supreme, jerusalam artichocke
puree, tarragon dauphine, buttered kale mushroom jus
£15.45

Roast Barbary Duck Breast
White onion puree, heritage beetroot, crispy polenta,
spiced red cabbage, blackberries £15.25

Fillet of Beef
Celeriac & potato rosti, wild mushroom fricassee, honey

WHITTAKERS EVENING MENU

Something From Our Chargrill

All our beef is matured on the
bone in the traditional manner
for 30 days

8oz Sirloin £17.50
10oz Ribeye £22.95
7oz Fillet £26.95

All steaks served with either
skinny or homemade chip, garlic
mushroom, grilled tomato &

Sides £2.95 per portion
Skinny Fries /Homemade Chips
Sweet Potato Fries

**Before you order please inform
staff of any food allergies and**