

THE WHIPPET

Sunday menu



SNACKS

Olives (vg, ng)	3.5
Padron peppers, Maldon sea salt (v)	6

STARTERS

Devilled crab rarebit, lemon & wild cress salad	8.5
Spiced aubergine, coconut yogurt, pomegranate, flatbread (vg)	7.0/11
Boneless buffalo chicken, chive & blue cheese sauce	8.5
Croquettes of the day (see server)	7.5

ROASTS

Full Whippet Roast – trio of beef, pork, chicken & pork stuffing	20.0
Slow Roasted Lamb Shoulder (serves 2/3)	48.0
Roast Hampshire pork belly, apple sauce	15.5
Roast Hereford rump of beef, horseradish	18.5
Roast corn-fed chicken, pork stuffing	16.0
Nut roast (v, vg)	14.0

All our roasts are served with roast potatoes, glazed carrots, braised red cabbage, greens, cauliflower cheese, a Yorkshire pudding & gravy

MAINS

Beer battered North Sea haddock, triple-cooked chips, mushy peas, tartar	14.5
Grilled whole plaice, tomato & pepper sauce, buttered samphire, sautéed new potatoes (ng)	17.0
Nourishment bowl – chickpeas, spinach, walnuts, curry roasted cauliflower, heritage beetroot, delicata pumpkin, roast sweet potato, avocado, tahini dressing & chia seeds (vg, ng)	12.5

Add halloumi 2.5 (v, ng) / Soft boiled egg 2.0 (v/ng)

SIDES (ALL 4.5)

Roast potatoes / Sunday veg medley / Sweet potato fries / Avocado & baby gem salad (vg, ng)	
Sourdough with marmite butter (v)	

DESSERTS

Summer berry cheesecake, raspberry mousse	6.5
Sticky toffee pudding, vanilla ice cream (v)	6.5
Chocolate delice, coffee ice cream (v, ng)	6.5
Apple crumble, custard (v)	6.5
Affogato / Affogato liqueur (v, ng)	3.0/7.0
Cheese selection (see server), grapes, lavosh crackers, home-made chutney	10.5
Selection of ice creams and sorbets	per scoop 2.0