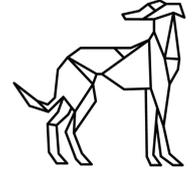


THE WHIPPET

Dinner menu



SNACKS

Olives (vg, ng)	3.5
Pork sausage roll	4.0
Classic scotch egg	4.0
Padron peppers, Maldon sea salt (v)	6.0

STARTERS

Prawns, chilli, garlic, olive oil, sourdough toast	8.5/15.5
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	8.0
Heritage tomato, burrata, wild garlic pesto (v, ng)	8.5
Beetroot cured salmon, pickled cucumber, horseradish avocado (ng)	8.5
Croquettes of the day (see server)	7.5

SPECIALS

Pan-fried duck breast, spring greens, dauphinoise potatoes, summer squash puree, duck jus (ng)	23.0
Grilled whole plaice, tomato & pepper sauce, buttered samphire, sautéed new potatoes (ng)	17.0
Beetroot & goats cheese tortellini, pickled beetroot, asparagus, herb sauce, candied walnuts (v)	16.0
Grilled rack of lamb, ratatouille, wild garlic pesto, balsamic glaze (ng)	23.5
500g Cote de Boeuf, bearnaise sauce, Jenga triple cooked chips, watercress (For Two)	62.0

MAINS

Whippet smash burger, burger sauce, American cheese, pickles, onions, fries	14.5
Roast salmon, crab crushed new potatoes, tender-stem broccoli, tomato & caper vinaigrette (ng)	17.0
Plant based burger, vegan jalapeño mayo, vegan gouda, vegan bun, fries (vg)	14.5
Chargrilled ribeye steak, green peppercorn sauce, triple cooked chips, watercress	25.0
Pan-fried corn-fed chicken breast, butternut puree, creamy wild mushroom risotto, wild garlic oil(ng)	17.0
Beer battered North Sea haddock, triple-cooked chips, mushy peas, tartare sauce	14.5
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 3.5 (v, ng) / Soft boiled egg 1.5 (v, ng)

SIDES (ALL 4.5)

Triple-cooked chips / French fries / Sweet potato fries / Avocado & baby gem salad (vg, ng) /
Chargrilled tender-stem broccoli (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