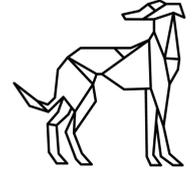


THE WHIPPET

Sunday menu



APERITIFS

Bloody Mary - <i>Chilli Absolut, Tomato, Tabasco, Worcestershire sauce, Mustard, Lemon, Lime, Salts, Pepper</i>	8.0
Negroni - <i>Beefeater, Campari, Cinzano Rosso</i>	9.0
Aperol Spritz - <i>Aperol, Prosecco, Soda</i>	7.5
Campari Spritz - <i>Campari, Prosecco, Soda</i>	9.0
Espresso Martini - <i>Absolut Vanilla, Kahlua, Espresso, Sugar</i>	9.0

SNACKS

Olives (vg, ng)	3.5
Pork sausage roll	4.0
Sourdough with Marmite butter (v)	3.5
Padron peppers, Maldon sea salt (vg)	6.0

STARTERS

Chorizo and cheddar croquettes	7.5
Prawns, chilli, garlic, olive oil, sourdough toast	8.5/15.5
Spicy boneless spicy buffalo chicken, chive and blue cheese sauce	8.0
Grilled Cornish sardines, tartar dressing (ng)	8.5
Spiced aubergine, coconut yogurt, pomegranate, flatbread (vg)	7.0/11.0

ROASTS

Full Whippet Roast – trio of beef, pork, chicken & pork stuffing	20.0
Slow Roasted Lamb Shoulder (serves 2)	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
Roast pumpkin and mushroom wellington (v, vg)	14.0

*All our roasts are served with roast potatoes, glazed carrots, seasonal greens, cauliflower cheese, a Yorkshire pudding
& gravy*

MAINS

Roast salmon, crab crushed new potatoes, tender-stem broccoli, tomato and caper vinaigrette (ng)	17.0
Beer battered North Sea haddock, triple-cooked chips, mushy peas, tartar	14.5
Nourishment bowl – chickpeas, spinach, walnuts, curry roasted cauliflower, heritage beetroot, red grapes, pickled red onion, carrot, 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)