

WHITTLE'S

at Binswood

Table d'hôte menu
Monday to Saturday 12noon - 8pm

STARTERS

Soup of the day, warm roll (v)
Carpaccio of beef, celeriac remoulade, rhubarb mustard dressing (gf)
Crispy whitebait, Cajun mayonnaise, lime
Poached hen's egg, Serrano ham and griddled asparagus, sour bread crisp

MAINS

Warwickshire Ale battered market fish, chunky chips, mushy peas, tartare sauce
Pea and mint risotto, marinated feta cheese (v) (gf)
Add pan fried chicken or salmon
Chargrilled breast of corn-fed chicken, pomme puree, buttered greens, roasted seeds, pan jus (gf)
9oz 28 day ribeye steak, chunky chips and dressed leaves, garlic & herb butter (gf)
Add £5.00

DESSERTS

2 scoops Ice creams or sorbets (v) (gf)
Dark chocolate panna cotta, strawberry fruit leather, fresh strawberries
Lemon curd brûlée, stem ginger biscuit
Warm pecan pie, banana anglaise, honeycomb ice-cream

2 courses £17.95

3 courses £21.95

Includes a 125ml glass of house wine

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.