

WHITTLE'S

at Binswood

DINNER

Monday to Saturday 6 - 8pm

STARTERS

- Soup of the day with bread and butter (V) – 6.00
- Ham hock and leek terrine, green tomato chutney, cheddar cheese scone – 6.00
- Honey roast fig and goats cheese tart, balsamic reduction (V) – 6.50
- Warm beef and stilton salad, roasted walnut dressing (GF) – 6.00
- Salmon and caper fishcake, lemon and dill cream sauce – 6.50

CLASSICS

- Warwickshire beer battered market fish, gastro chips, crushed peas, tartare sauce - 11.00/ 14.50
- Wild mushroom and celeriac linguine, white wine and tarragon sauce (V) – 6.50/ 9.00
With pan fried chicken – 8.50/13.00, with pan fried salmon – 9.00/14.00
- Duo of game sausages, spring onion mash, sautéed cabbage, pan gravy – 8.00/ 11.00
- Caesar Salad, baby gem lettuce, croutons, parmesan, boiled egg, anchovies - 6.50/ 9.00
With pan fried chicken – 8.50/13.00, with pan fried salmon – 9.00/14.00

MAINS

- Seared duck breast, potato and onion rosti, honey roast parsnips, kale, Cumberland sauce – 19.00
- Pan fried seabream, crushed new potatoes, tomato and dill sauce, tempura samphire grass – 15.00
- 8oz sirloin steak, fries, blistered cherry tomatoes, rocket leaves, peppercorn sauce – 20.00
- Maple glazed pork loin steak, sweet potato mash, roasted celeriac, grain mustard sauce – 14.50
- Sun blushed tomato, spinach and ricotta cannelloni, garlic ciabatta, steamed greens (V)- 14.50

SIDES

- Chunky chips/ Buttered seasonal greens/ House salad/ Onion rings – 2.50

(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.