

WHITTLE'S

at Binswood

DINNER

Monday to Saturday 6pm – 8pm

STARTERS

- Soup of the day with warm roll and butter (V) – 6.00
- King prawn and chorizo cooked in a red wine sauce, crusty ciabatta – 6.50
- BBQ glazed pork belly, apple and celeriac remoulade, crispy kale (GF) – 6.00
- Deep fried breaded brie, cranberry and orange chutney (V) – 6.00
- Citrus cured salmon gravadlax, radish and beets salad (GF) – 6.50

CLASSICS

- Warwickshire beer battered market fish, gastro chips, mushy 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
- Wild boar and apple sausage, grain mustard mash potato, 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

- Confit duck leg, bubble and squeak hash, parsnip puree, thyme and juniper jus (GF) – 17.50
- Herb crusted hake, winter vegetable and white bean cassoulet – 15.00
- Slow cooked lamb shank, creamed potatoes, roast baby root vegetables, minted gravy (GF) -18.50
- 8oz sirloin steak, chips, grilled tomato, peppercorn sauce, rocket and parmesan salad(GF) – 20.00
- Pan fried gnocchi, broad beans, tender stem broccoli, roasted red pepper sauce (V) – 14.50

SIDES

- Skinny chips, steamed greens, House salad, onion rings, garden peas - 2.50

(V) Vegetarian | (N) Nut | (GF) Gluten Free

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

Food is prepared in a traditional kitchen and may contain traces of nuts.

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